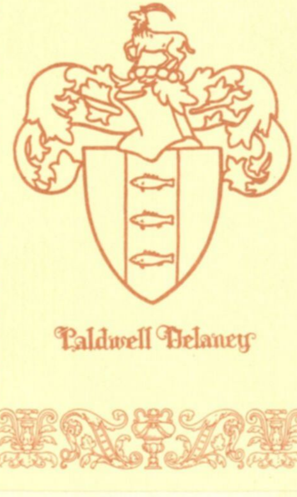
GULF CITY COOKBOOK



Caldwell Delaney

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GULF CITY COOKBOOK

COMPILED BY

THE LADIES OF THE ST. FRANCIS
STREET METHODIST EPISCOPAL CHURCH, SOUTH,
MOBILE, ALABAMA

REVISED 1911 BY AID SOCIETY.

> "We may live without poetry, music, and art;
> We may live without conscience, and live without heart;
> We may live without friends; we may live without books;
> But civilized man *cannot* live without *cooks.*
> He may live without books; what is knowledge but grieving?
> He may live without hope; what is hope but deceiving?
> He may live without love; what is passion but pining?
> But where is the man that can live without dining?
> —*Lytton's Lucile.*

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CORRECT MEASURES.

60 drops equal one teaspoonful.

4 teaspoonfuls equal one tablespoonful.

4 tablespoonfuls equal one-fourth cupful.

One cupful equals one-half pint.

One rounded tablespoonful butter equals one ounce.

One solid cupful butter, granulated sugar, milk, chopped meat equals one-half pound.

Two cupfuls flour equal one-half pound.

Nine large eggs equal one pound.

A cupful of liquid means all the cup will hold.

A spoonful of liquid means all the spoon will hold.

Salt, flour, seasonings, spices, butter, and all solids are measured level.

To measure a level spoonful, dip the spoon into the dry material, taking up a heaping spoonful, then level it off with a knife.

Always sift flour, salt, baking powder, spices, powdered sugar, and soda before measuring in a solid state.

GULF CITY COOKBOOK.

SOUPS.

In making good soup it is necessary to observe only a few points. Beef is the best meat for this purpose, but mutton or veal will answer. Cold water should always be used at first, and only in sufficient quantity to prevent burning, until the strength or juice of the meat is extracted. Allow one pound of meat to one quart of water. Three or four hours are required to cook soup well—generally three hours' simmering and one hour boiling after the vegetables and seasoning are put in. Thickening, such as rice, vermicelli, macaroni, or dumpling, should be put in last. Vegetables should be nicely chopped.

OKRA SOUP.

Take a shank bone or about three pounds of beef, and boil in three quarts of water until tender, skimming when necessary. Add one quart of chopped okra, one pint of prepared tomatoes, one onion cut fine, and pepper and salt to taste. If desired, four hard-boiled eggs may be cut up and added before serving. This soup should boil three or four hours. Three or four ears of grated corn are an improvement.

CORN SOUP.

Cut and scrape about twelve ears of corn. Boil the cobs about half an hour in one quart; then remove and add the corn. Boil half an hour, and add two quarts of sweet milk. Season with pepper, salt, and butter, and thicken with one tablespoonful of flour that has been dissolved in a little of the milk. Let all boil about fifteen minutes; then pour over the yolks of three eggs which have been well beaten in the tureen.

TOMATO SOUP.

To about two pounds of fresh beef or shank bone put three quarts of water, and season with pepper and salt. When boiled and skimmed, add one quart of ripe tomatoes that have been skinned and quartered, a large onion cut up fine, and a little thyme. Boil until the tomatoes are all dissolved. It may be thickened with rice, flour, or vermicelli.

GREEN PEA SOUP.

Take about four quarts of peas; shell and boil the pods in about as much water as you want soup. When the sweetness is extracted, strain the water, return to the kettle, and add the peas. Boil three-quarters of an hour; then add one teacup of milk thickened with a teaspoonful of flour. On serving, add the yolks of three eggs beaten in a little cream or butter. Season with pepper and salt.

SPLIT PEA SOUP.

Put one pint of split peas into two quarts of water. Boil until you can mash them, which will be in about two hours; then pass through a sieve. Pour the liquor and the peas back into the pot, and add boiling water to make it of proper consistency, one small spoonful of lard or a small slice of bacon, and salt and cayenne pepper to taste. If not as thick as you desire, thicken with a little flour. Boil until done. Toast some bread, cut it in small pieces, put them in the tureen, and pour the soup over them.

VEGETABLE SOUP FOR WINTER USE.

One bushel of skinned tomatoes, one peck of okra cut up, six red peppers without the seeds, two dessert-spoonfuls of ground black pepper, four tablespoonfuls of salt. Cook all together until it is a thick marmalade. Put up hot in close jars for winter use. When wanted for table, add beef water in quantities to suit the family taste, adding seasoning or not, as you choose. Of course some additional boiling will be needed to incorporate the water thoroughly.

SCOTCH BROTH.

On four pounds of good beef pour one gallon of cold water. When this boils add one-half pint of coarse barley. Then prepare and add one-fourth of a small cabbage, four carrots, two parsnips, four turnips, one and a half pints of Irish potatoes; these should all be chopped fine before adding. Three-quarters of an hour before serving add one good-sized onion cut fine, a sprig of parsley, and pepper and salt to taste. This should cook at least four hours. A pint of green peas is a great improvement, to be added with the onion, parsley, etc.

OXTAIL SOUP.

Cut up two or three oxtails, separating them at the joints. Put them in a stewpan with one and a half ounces of butter, two carrots cut into slices, one stalk of celery, two turnips, a quarter of a pound of lean ham cut in pieces, a teaspoonful of whole pepper, a sprig of parsley and thyme, and half a pint of cold water. Stir over a quick fire to extract the flavor of the herbs; then pour on three quarts of water. Simmer four hours or until the tails are tender, skimming well. Strain the soup, reserving the oxtails. Stir in a little flour for thickening, a wineglass of Madeira wine, one of catchup, and a half stalk of celery previously boiled. Put the pieces of oxtail into the strained soup, boil a few minutes, and serve.

CHICKEN SOUP.

Cut up one chicken and boil in three quarts of water till the strength is extracted. Then add two tablespoonfuls of rice, a sprig of parsley and thyme, and salt and pepper to taste. Before serving add two hard-boiled eggs chopped fine and, if the chicken is not fat, a tablespoonful of butter.

OYSTER SOUP.

To two quarts of strained oyster liquor, boiling, add one hundred oysters, with salt and pepper to taste. Let all boil together till the edges of the oysters curl, skimming constantly. Remove the oysters to the tureen, and thicken the soup with one tablespoonful of flour rubbed in two tablespoonfuls of melted butter. Boil in a separate vessel (to prevent curdling) one quart of sweet milk and pour in the tureen, pouring in the soup last. Can be thickened with three hard-boiled eggs rubbed smooth.

TURTLE SOUP.

Take a turtle weighing eight or ten pounds; cut its head off and let it drain. Take it from the shell; select the liver and other parts used, being careful to remove the gall. Quarter the turtle, lay it in a pan, pour boiling water over it; then scrape it clean and cut the claws off; then lay it in cold water, wash it thoroughly, and wipe dry. Put into a soup kettle one large tablespoonful of lard and four of flour. Let it fry until the flour is brown; add to it a medium-sized onion chopped fine. Cut the meat into small pieces and fry, as you would chicken, in lard and flour for a short time. Put all into the kettle, adding one gallon of water; boil slowly until reduced one-half. When the meat is tender, add spices as follows: One small tablespoonful of cinnamon, one teaspoonful of mace, and twelve or fifteen cloves beaten fine; also thyme, parsley, salt, and pepper (both cayenne and black). Then add one tumbler of Madeira and one-half tumbler of claret. If the turtle has eggs, put them in about fifteen minutes before the soup is served. When ready to serve, add the juice and rind of one lemon. Gopher is an excellent substitute for turtle.

MOCK-TURTLE SOUP.

Take about two pounds of beef, lamb, fowl, pig's head, or tongue; any of these kinds of meat will make good soup. Boil the meat well, take it out, cut in small pieces, and put back into the soup. Season it with one teaspoonful of mace, one of cloves, one of cinnamon, one dozen of whole black pepper, one small onion chopped fine. Grind the spices before adding them. Brown one teacup of flour to thicken the soup. Burn two tablespoonfuls of sugar, and add with six hard-boiled eggs (the yolks being rubbed fine) and one teacup of tomato catchup. Boil all these ingredients until done, and just before serving add a glass of claret or other wine. Put the soup on as soon after breakfast as possible.

GRAVY SOUP.

Boil your soup meat until tender; then chop it fine. (Beefsteak "left over" is better than meat, and does not require to be boiled.) Brown two tablespoonfuls of flour with a teaspoonful of butter. Cut up two onions into it, add your meat and enough of the pot liquor to moisten it (if beefsteak is used, moisten with water); let it fry ten minutes, then return to the soup pot. Cut up three carrots, three turnips, and one can of tomatoes, very fine, and put them into the soup. Boil two eggs hard and add, a quarter of an hour before serving, a saltspoonful of ground mace and a teaspoonful of ground cloves. Before sending to table add a tumbler and a half of claret. In your tureen have a lemon sliced very thin, and pour soup over this.

CLAM SOUP.

Open the clams by putting them in a pot with a little water and steaming them until the shells begin to part, when they can be taken out with ease. Boil them well; and when they have been chopped fine, add enough of the liquor to make them taste well, a lump of butter rolled in flour, two crackers rolled fine, a teaspoonful of mace, and half that quantity of cayenne pepper. When ready to be served, add a teacup of sweet cream.

EGG BALLS FOR SOUP.

Take the yolks of eight eggs boiled hard and mash them smooth with a little flour, salt, and the yolks of two raw eggs. Mix well together, roll into balls, and drop into boiling water.

REDFISH SOUP.

One large tablespoonful of lard and the same of flour put in a soup pot to brown; two large onions, some thyme and parsley chopped up fine and put in with the gravy of lard and flour. Let them brown a little; add one can of tomatoes (or one quart of fresh ones). Pour on two quarts of water and let it boil. For a four-o'clock dinner put this on at noon and let it boil until half an hour before dinner; then have a small redfish (or any coarse-grained fish) sliced in pieces about half the size of your hand. Put in the fish with one large lemon, sliced, one tablespoonful of whole allspice, salt, red and black pepper, and a little more than a pint of claret. Serve with rice.

CUBION.

Stir into two tablespoonfuls of hot lard sufficient flour to brown it and red and black pepper to taste. Then add eight onions, sliced, a large bunch of parsley, chopped fine, a little thyme, and one quart of tomatoes. Let these cook fifteen minutes, stirring all the time; then add two quarts of boiling water, and boil slowly for three hours. Three-quarters of an hour before serving add one quart of claret, one tablespoonful of whole allspice, and one large lemon sliced thin. Cut your redfish in pieces about three or four inches square, bones and all, and half an hour before serving put it in and let it boil until dinner. Serve with rice, as gumbo. Salt to taste.

DAUPHINE SOUP.

Place in a stewpan half a pint of water, half a pint of lean ham, six apples, one onion, two cloves of garlic, one carrot, one turnip, and a knuckle of veal. Boil briskly over a quick fire, stirring occasionally. Let all cook until the bottom of the stewpan is covered with a brownish glaze; then add three tablespoonfuls of curry powder, one of curry paste, and half a pound of flour. Mix well and pour on a gallon of water; add a tablespoonful of salt and half as much sugar. Let all boil up once; then remove to the back of the stove, and let simmer two and a half hours, skimming off the fat as it rises. Strain into the tureen and serve.

GUMBO.

Fry two fowls (old ones are best) with parsley, onions, pepper, salt, and lard or bacon. Put these into the pot with water sufficient for the soup, and boil until the flesh drops off the bone. Just before taking off the fire add your oysters and, a few minutes after, a tablespoonful of gumbo powder or filé;

scraps of ham or fried sausage are an improvement. The gumbo does not require boiling after the filé is put in.

OKRA GUMBO.

Cut up one chicken, sprinkle with flour, and fry till brown; then add one onion and one quart of okra, both chopped fine, and fry with chicken. Pour on three quarts of boiling water and one pint of prepared tomatoes and pepper and salt to taste. Boil three hours and serve with rice. The chicken, okra, and onion should be fried in the vessel in which the soup is made, and in a porcelain or tin-lined vessel, as iron discolors the okra.

CRAB GUMBO.

Take one dozen large crabs, one cup of butter, and two or three onions. Wash the crabs, taking care to get them free from sand; take off the feelers and gills and divide the crabs into quarters; brown the onions in the butter with two tablespoonfuls of flour. Put in the crabs with about a handful of chopped ham. Fill up the pot with three quarts of cold water. Just before serving sift in about two tablespoonfuls of filé. Do not let it boil after the filé is put in. Serve with rice.

OYSTER GUMBO.

Cut up a chicken, sprinkle with flour, and fry in the vessel in which the gumbo is made. When the chicken is nearly done, chop an onion and fry with it. Pour on this three quarts of boiling water, and let it boil slowly till the flesh leaves the bones; then add the liquor from the oysters, salt and pepper to taste, two tablespoonfuls of tomato catchup; let this boil a short time, then add one hundred oysters, and allow them to boil only *five minutes*. When taken from the fire, and before pouring into the tureen, sprinkle in two tablespoonfuls of filé, or sassafras powder.

TO PREPARE FILE FOR GUMBO.

Gather sassafras leaves as late in the season as possible before they turn red. Put them in the shade and open air to dry.

When perfectly dry, pound them, sift the powder, bottle it, and keep tightly corked.

GUMBO CHOU.

Boil the cabbage, take out and chop very fine, sprinkle with a little flour, and put into hot lard with water enough to keep from burning. Add one pint of oysters and oyster-liquor, one teacup of tomatoes, salt and pepper to taste. Just before serving add three tablespoonfuls of molasses. Serve with rice boiled dry.

GOPHER SOUP.

For a large gopher take two tablespoonfuls of lard, five of flour, and one onion, chopped fine. Put the lard in the pot in which the soup is made, and when it is boiling hot add the flour; when it is nicely browned, add the onion and fry quite brown. Then put the meat in, fry fifteen minutes, then add three or four quarts of boiling water. About an hour and a half before serving season with thyme, parsley, a little mace, cinnamon, cloves, allspice. The spices should be beaten and tied up in a bag, and the bag removed before serving. If there are gopher eggs, put them in half an hour before dinner. Just before serving add one pint of Madeira, two of claret. This soup requires four hours' gentle boiling. Season with salt and pepper after adding the boiling water. The wine is a great improvement, but the soup is very nice without it.

STOCK FOR CLEAR SOUP.

To each quart of cold water allow one pound of meat cut into small pieces and a pint of vegetables—carrots, onions, celery, parsley, cut fine. Cook slowly for four or five hours, keeping the pot covered. Strain, and after it is cold remove all fat. Season with salt, cayenne, celery, salt, and lemon juice. Color if necessary with caramel, and serve plain or with any of the following garnishes.

GARNISHES FOR CLEAR SOUPS.

For Julienne Soup: To each quart of clear soup add one-third cup each of carrots and turnips cut into strips an inch long and about the thickness of a match and boiled in water till tender.

For Macaroni Soup: To each quart of clear soup add half a cup of macaroni cooked in boiling salted water till tender, and cut into rings.

TOMATO SOUP.

To one pint of clear soup add a pint of tomatoes cooked until tender and run through a sieve. Cook ten minutes and add just before serving a pint of milk previously scalded. Season with salt, pepper, and a bit of parsley. Serve with croutons.

SOUP CROUTONS.

Cut slices of buttered bread into cubes and crisp in a hot oven. Drop in the soup just before serving or serve with it.

CREAM OF CELERY.

Two bunches of celery cut fine and boiled until tender; strain through a colander. Mix with it one pint of stock, one cup of milk, and one cup of rich cream; season with salt and pepper. If not thick enough, add just a little flour dissolved in milk.

ST. GERMAIN SOUP.

Make a rich stock of chicken or veal, one can of green peas, one medium-sized onion cut up, two pieces of whole mace, two bay leaves, Cook this until it is done and strain through a sieve; mix it with soup stock. Just before you are ready to serve stir in a cup of cream to three or four cups of stock. Season with salt and pepper to taste.

WHITE HOUSE BOUILLON.

Four pounds juicy beef, one knuckle of veal, two small turnips, two carrots, one soup bunch, one small pod red pepper, two white onions, salt, six quarts of water. Boil six hours, then strain through a sieve. Let stand overnight and congeal. Skim off the grease, put in a kettle to heat, and add sherry to taste.

BARLEY SOUP.

One and a half gallons of water, one nice soup bone, one small onion, one can tomatoes, one Irish potato, one spoonful flour, one spray parsley, several pieces of celery. Salt, black and red pepper to taste. Chop all this fine together. Cook two hours, and then strain. Put in a cup of barley, and put back on the fire. Cook two more hours.

TOMATO BISQUE.

Cook one can of tomatoes until thoroughly done, strain and add a pinch of salt; set aside on the stove, keeping it hot. Take a quart of sweet milk; let it come to the boiling point, then thicken with one tablespoonful of flour, creamed with a heaping tablespoonful of butter. Keep tomatoes and milk in separate vessels until ready to serve, then stir in one-half teaspoonful of soda in the tomato juice and pour it slowly into the milk, stirring constantly.

WHITE WINE SOUP.

Beat the yolks of six eggs; add two tablespoonfuls of flour, one quart of wine, one quart of water; sweeten to taste. Put in a granite pot on a quick fire, beating all the time, until the soup boils, then add a lemon, sliced thin; pour in soup bowl. Beat the whites of the eggs to a stiff froth, sweeten with powdered sugar. With a tablespoon shape into balls and put on the pot soup cover immediately, so the steam may cook the balls. Serve with croutons.

FISH, CRABS, ETC.

BOILED CODFISH AND BUTTER SAUCE.

Put codfish in cold water, and boil gently fifteen minutes. Serve with drawn butter, and garnish with hard-boiled eggs.

BOILED REDFISH.

Tie a large, solid fish in a domestic bag, and lay it in a long baking pan on top of the stove, with enough water to cover it. Let it boil half an hour, turning it over carefully, that both sides may be well done. Serve with butter sauce, for which take three tablespoonfuls of butter and one of sifted flour. Mix the flour and butter together, and have ready about a pint of boiling water. Stir the butter and flour in while boiling, being careful not to let lumps form. Boil four eggs hard; when cold, slice over the fish, seasoning well with black pepper and salt; then pour the sauce over the whole.

STEWED FISH, WITH OYSTERS.

Cut the fish in pieces two inches thick. Put in a stewpan a quarter of a pound of butter, a tablespoonful of flour, one onion minced fine, a little parsley and celery. Let this come to a boil; then add the fish, one pint of oyster liquor, the juice of a lemon, pepper, and salt. Stew quickly, shaking the pan frequently. When nearly done, add two dozen oysters. Cook five minutes longer. Keep the pan well covered, to retain the flavor.

FISH "COURT BOUILLON."

Cut up a large fish and take out the bones; pour over it a cup of vinegar. Chop one onion and some parsley; fry these in *hot* lard, with red and black pepper, a tablespoonful of allspice, a dozen pounded cloves, and three blades of mace. Pour into this a pint of tomatoes. Place the whole in a saucepan, and let it simmer slowly. Three-quarters of an hour before dinner put the fish in, with a large spoonful of butter. Serve with crusts of toast around the dish.

BROILED FISH.

Having cleaned the fish thoroughly, wipe dry, and sprinkle with salt and pepper. Broil on a gridiron, over hot coals. When ready to serve, pour over the fish melted butter into which the juice of a lemon has been squeezed. Garnish the dish with sliced lemon. Fish to be broiled must be opened down the back.

FRIED FISH WITH SAUCE.

Cut a redfish or large trout in pieces four inches square. Season with salt and pepper, then roll each piece in cornmeal. Fry to a light brown in boiling hot lard.

SAUCE FOR THE FISH.—Take the yolks of six hard-boiled eggs, creamed with a tablespoonful of sweet oil, one of mustard, and a teaspoonful of salt, half a cup of vinegar, and Worcestershire sauce or walnut catchup. Add three or four pickled cucumbers cut up fine. Place the fish round the edge of the dish, and the sauce, which must be quite stiff, in the middle.

FRIED RED SNAPPER.

Cut in thin slices from the bone. Brown four or five crackers, and roll them very fine. Beat well three or four eggs, and season them with salt and pepper. Have your lard ready, very hot. Dip the slices in the egg first, and then in the cracker. Have ready some parsley and butter, to make the gravy after the fish is taken out.

STEWED FISH.

Redfish or snapper is the best fish to cook in this way: Brown some flour in hot lard, and fry in it one onion sliced, one clove of garlic, and two tablespoonfuls of prepared tomatoes. Cut in pieces, put in the dish; add half a pint of water, or just enough to cover the fish. Cook slowly for half an hour. Do not stir much, or it will break the fish. Season with pepper and salt. Just before taking up add one-half tumbler of claret wine.

MARY'S FISH—CUBION.

Cut a redfish or red snapper in pieces and fry brown. In a separate vessel and fry one onion cut up and two cloves of garlic; when brown, add two tablespoonfuls of flour, one pint of prepared tomatoes, a little pepper, salt to taste, one tablespoonful of Worcestershire sauce, and half a dozen whole cloves. Let this simmer for half an hour, then mix in half pint of wine. Pour over the fried fish, and serve immediately.

BAKED FISH.

Make a dressing of light bread, seasoned with butter, pepper, salt, and onion chopped fine. Fill the fish with this; then put in a pan, sprinkle with flour, and put on a little butter, pepper, and salt. Cover with tomatoes, and bake slowly. Pour half a pint of water into the pan, and baste occasionally.

BAKED RED SNAPPER, OR SHEEP'S HEAD.

Take two or three Irish potatoes, boil, then mash them with two tablespoonfuls of butter, a small onion cut very fine, black pepper, and salt to taste. Salt the fish, put it in a baking pan, and stuff it with the potato dressing; sprinkle a little flour over it. Put in the pan with the fish two tablespoonfuls of butter, two dessert-spoonfuls of sweet oil, a dozen tomatoes sliced (or half a can of prepared tomatoes), and a teacup of water. Bake in a moderate oven until done. When the fish is done, slice over it three hard-boiled eggs. Stir into the gravy a tablespoonful of tomato catchup and one of Worcestershire sauce. Pour over the fish, and it is ready for the table.

FISH A LA CREME.

Boil a firm fish, pick it to pieces, removing the bones. Mix one pint of cream, or rich milk, with two tablespoonfuls of flour, a quarter of a pound of butter, salt, and one onion cut fine. Set on the fire, and stir until it is the thickness of custard. Fill a baking dish with alternate layers of fish, powdered cracker, and cream, using four crackers. Bake twenty minutes.

TURBOT A LA CREME.

Take four pounds of fish (for a large party); boil with plenty of salt in the water. Take out all the bones, remove the skin, and flake the fish off. Boil a quart of cream; while boiling, stir in three large tablespoonfuls of flour perfectly smooth, add a bunch of parsley, three-fourths of an onion, to flavor the cream; but when boiled take both out. Clarify a quarter of a pound of butter, and add to the cream after it is boiled, and a little cayenne pepper. Then butter a baking dish, and put in first a layer of fish, then a layer of sauce, and repeat until the dish is full, making the sauce come on top. Strew over the top a thick layer of bread crumbs. Bake half an hour. Garnish with egg and parsley.

SCALLOPED FISH.

Free the fish from the bones, and cut up in small pieces, with chopped onions, parsley, salt, and pepper. Beat two eggs well with one tablespoonful of catchup. Mix all together, and put in a baking dish, with three slices of bacon over it. Bake a short time, and serve with melted butter.

FISH CHOWDER.

Take a red or any other firm fish, cut it in pieces about three inches square, one pound and a half of salt pork cut in thin slices, one dozen and a half of Irish potatoes and the same of tomatoes, both sliced thin, half a dozen onions cut fine, and one dozen hard crackers broken in small pieces. Take a large pot, put a layer of pork on the bottom, then a layer each of fish, potatoes, tomatoes, onions, and crackers. Sprinkle each layer with a little salt, black pepper, and flour. Repeat the layers of pork, fish, potatoes, etc., until all are used. Fill with hot water until it covers the whole. Put the pot on the fire, and let it boil thirty minutes; then add a pint of claret and boil five minutes longer. The chowder will then be ready for the table.

FISH PUDDING.

Take three pounds of fresh fish. Boil in the evening, take out the bones, mince the fish quite fine. In the morning make a sauce of one pint of milk, three eggs, three tablespoonfuls of flour, one tablespoonful of butter, a teaspoonful of salt, the same of black pepper. Boil all together, and mix with the fish. Put all in a pudding dish, and bake half an hour. Serve hot.

HOW SALT FISH SHOULD BE FRESHENED.

Mackerel, or any other salt fish, should be soaked in fresh water, with the flesh side down, as the salt falls to the bottom. If the skin is down, the fish comes out nearly as salty as when put in.

FRESH FISH BALLS.

Pick clear of bones fish left from a dinner. Mix with this as much bread crumbs as fish, season nicely with pepper and salt, add one or two well-beaten eggs, and fry in hot lard. Eat with salad dressing.

CODFISH BALLS.

Soak the cod in cold water in the morning, or overnight. Change the water, and let it scald for an hour. Then boil five or six minutes. Chop very fine, and mix well with potatoes, using equal quantities of fish and potatoes, and adding butter, pepper, and milk, to soften. Make in small cakes and fry in lard.

TO SCALLOP CRABS.

Boil the crabs until they turn red. Pick out the meat from the body and claws. To one dozen crabs add a pint of rolled crackers, two onions chopped very fine, mustard, pepper, and salt to taste, two large tablespoonfuls of butter, two raw eggs. Mix all well together. Bake in the shells, or in a deep dish.

FRIED EELS.

Cut the eels in pieces about four inches long. Beat some eggs, seasoning with pepper and salt to taste. Dip the pieces of eel in the egg, then in bread or cracker crumbs, and fry in hot lard.

STEWED CRABS.—NO. 1.

Scald the crabs, cut the bodies into four parts, pick the meat out of the claws. Take the *yolks* of two hard-boiled eggs, and rub them smooth in a dessert-spoonful of vinegar. Roll some butter in flour; mince a small onion very fine. Put the crabs and these ingredients, with salt and pepper to taste, into a stewpan. Cover them with about a pint of water, and let them cook slowly. When served, garnish the dish with sippets of toasted bread.

STEWED CRABS.—NO. 2.

Boil a dozen crabs, and pick them out, being careful not to leave a particle of shell with the crabs. Take a cup about three-fourths full of butter, one large onion, one pod of red pepper. Fry the onion and the pepper in the butter, with two tablespoonfuls of flour, browning them nicely. Put in the crab, stir up well, add half a pint of water, and black pepper and salt to taste. Let it stew gently ten or fifteen minutes. A couple of tomatoes chopped and added to this stew is an improvement.

STEWED CRABS.—NO. 3.

Take one dozen crabs well picked from the shell after being boiled. Boil one pint of fresh milk, with a teaspoonful of finely chopped onion, one tablespoonful of butter, salt, red and black pepper to taste, a pinch of mace, allspice, and one nutmeg grated, the whites of four hard-boiled eggs, chopped fine, the yolks of the same rubbed smooth with a little milk. When this boils, add three or four tablespoonfuls of powdered crackers and cook until the onions are quite done. Then put in half a pint of fresh cream and the crabs. Let all boil together a few minutes only. Serve with lemon juice and sherry wine to your taste. It is necessary to stew quickly all the time. If too thick, add either milk or cream, whichever is most convenient.

FRICASSEED CRABS.

Boil and pick out the crabs; put them into a dish with black pepper, mustard, a small onion, thyme, and a large spoonful of butter with a teaspoonful of flour rubbed into it. Add a teacup of water, grate bread crumbs over them, and bake.

CRAB OMELET.

Take six or eight crabs. Prepare them by boiling and picking from the shell. Chop one onion fine, and fry it brown; then take it out of the pan. Then beat as if for cake six eggs; chop very fine one slice of ham and a small bunch of parsley. Put all together and stir well. Have the lard out of which you have taken the onion *hot,* and put in it the crab, egg, etc., stirring all until heated through. Just before taking off the fire stir in a tablespoonful of butter. Roll it up as you would an egg omelet.

MOCK TERRAPIN.

Take half a calf's liver, season and fry brown; hash it, but not too fine. Dash thickly with flour, and add one teaspoonful of mixed mustard, a pinch of cayenne pepper, the same of cloves, two hard-boiled eggs chopped fine, a large tablespoonful of butter, one teacup of water. Let all boil two or three minutes, then add a wineglass of wine. Cold veal may be used, if liver is not liked.

STEWED TERRAPIN.

Boil six diamond-back terrapins whole for about fifteen minutes, then take them out, pressing the liquor from them. Skim and strain the liquor. Cut the terrapins up, cleaning the entrails and removing the gall. Then put back into the liquor, and boil until done. Add the dressing, consisting of six wineglasses of fine sherry, one pound of butter, one quart of cream, half a pound of flour well sifted, the yolks of six hard-boiled eggs, cayenne pepper, and salt. Boil ten minutes, add lemon to taste, and serve.

TO COOK SOFT-SHELL CRABS.

Clean them by washing and taking out the gills and stomach. Season them with salt and pepper, and fry in hot butter or lard.

TERRAPIN AU GRATIN.

Terrapin well cooked in a little water, with onion, salt, and pepper. Then put it in the upper shell, with a spoonful of butter, a little mace, grated cracker on top with an egg well beaten. Bake until brown. Serve with lemon.

SHRIMP STEWED WITH TOMATOES.

Take one can of shrimps, one can of tomatoes; add salt, pepper, and butter to your taste; then stew twenty minutes.

SHRIMP SALAD.

Boil the shrimps in salt water and remove the shells. Then make a dressing of the yolks of four hard-boiled eggs, creamed until smooth, one-fourth of a teaspoonful of cayenne pepper, one teaspoonful of black pepper, two tablespoonfuls of mustard and one of salt, one teacup of vinegar, two tablespoonfuls of olive oil. When thoroughly mixed, pour over the shrimp. This dressing will do for crabs also.

TO POT SHRIMPS.

Let the fish be freshly boiled, then shell them. Melt down with a gentle degree of heat some good butter; skim and pour it clear of sediment into a porcelain saucepan. Add a small quantity of salt, mace, nutmeg, and cayenne pepper. When these have just simmered for three or four minutes, throw in the fish; toss them in the butter, that they may be well covered with it; let them heat through by the side of the fire, but by no means allow them to boil. Turn them into shallow dishes, and press them down into the butter. Should they not be well covered, pour a little more over them. Shrimps, one pint; butter, four or five ounces; mace, nutmeg, pepper, and salt to taste.

OYSTERS.

FRIED OYSTERS.

Select large oysters; drain and spread on a cloth to absorb all moisture. Beat well two or three eggs, and season them with pepper and salt. Roll some crackers, and dip the oysters in the egg and then in the crumbs, then again in the egg and cracker crumbs. Drop into boiling lard, sufficient to cover them, and cook till of a light brown. Corn meal or stale biscuit crumbs may be used instead of crackers.

OYSTER LOAVES.

Cut off carefully the end of a loaf of baker's bread, reserving the end; scoop out the crumb inside the loaf, leaving the crust entire. Fill the loaf with hot fried oysters, leaving room for slices of pickle. Carefully replace the end cut off. If the oysters are hot, and the loaf well covered, they can be carried quite a distance, or eaten some time after being prepared, without getting cold. This is nice for a hasty lunch or a late supper. One dozen oysters will fill an ordinary sized loaf.

FRENCH STEWED OYSTERS.

Drain fifty large oysters, and strain the liquor into a stewpan, seasoning with mace, half a pint of sherry wine, and the juice of two lemons. When this comes to a boil, stir well and skim; put in the oysters, not allowing them to boil as much as in an ordinary oyster stew.

FRANK'S STEWED OYSTERS.

For one hundred oysters take one pound of butter. Drain the oysters, put the butter in a saucepan or chafing dish, and when it is hot add the oysters, seasoning them highly with black pepper and salt. Let them stew gently until done. Break up about half a dozen crackers in small pieces, and sprinkle on top. Serve immediately.

STEWED OYSTERS.

Take one hundred oysters and strain the liquor to remove any fragments of shell. Measure the liquor, and take an equal quantity of sweet milk; boil them in separate vessels. To the oyster liquor add a teacup of cracker crumbs, salt and pepper to taste, and a large tablespoonful of butter. When this has boiled a few minutes, add the oysters, which will require about five minutes to cook. Pour in a dish, and add the boiling milk last.

STEWED OYSTERS. (FOR A PIE.)

Put the oysters in their liquor on the fire. When they come to a scald, take off and put in a sieve to drain. Strain some of the liquor; add butter, flour, parsley, and mace; heat and put the oysters in it. For soup, use all the liquor, if needed, and boil a little milk in a separate vessel, and add after dishing.

OYSTER PATTIES.

Line a small patty pan with puff paste, and bake a light brown. When done, fill with oysters stewed. The patties should be served and eaten as soon as prepared, as the gravy soaking in the pastry will make it moist and heavy.

OYSTER PIE.

Butter a dish and spread rich pastry on the sides, but not on the bottom. Season the oysters with butter, pepper, and salt, and place them in the lined dish, with sufficient liquor to fill it. Over the top sprinkle three hard-boiled eggs chopped fine, and bread or cracker crumbs. Cover the whole with pastry, and bake in a quick oven.

OYSTER FRITTERS.

Take one pint of milk, two well-beaten eggs, and flour to make a smooth but rather thin batter. Season with pepper and salt. Stir in fifty large oysters, drop a spoonful of batter into boiling lard, having one or two oysters in each spoonful. Cook brown, turning carefully to cook on both sides.

MINCED OYSTERS.

Take fifty oysters chopped fine; add one tablespoonful of chopped parsley, one of butter, one teaspoonful of black pepper, six eggs well beaten, and enough crackers rubbed fine to make it the proper consistency to roll into balls. Fry quickly in boiling lard.

OYSTER SAUSAGE.

Take three or four dozen large oysters, cut them fine, and put in a colander to drain. Chop a small onion and some thyme and parsley very fine. Melt a tablespoonful of butter and pour it on the oysters after taking them from the colander and putting them on a dish; season with salt and pepper. Roll eight large soda crackers and mix with the other ingredients. Beat two eggs and rub them in with the oysters and crackers. Add enough flour to roll into balls and fry, like sausage, in very little lard or butter.

BROILED OYSTERS.

Drain and dry large oysters. Have ready an oyster broiler, hot and well buttered, to prevent sticking. Season the oysters and broil well on both sides. Serve in a hot dish with plenty of butter.

SCALLOPED OYSTERS.

Spread cracker crumbs on the bottom of a buttered baking dish; place on these a layer of oysters, with pepper, salt, and bits of butter. Make alternate layers of crumbs and seasoned oysters till the dish is full, having a layer of crumbs on top. Make an incision in the center and pour in one well-beaten egg. Use butter only, and no oyster liquor. Brown nicely in a hot oven.

OYSTERS WITH FRICASSEED CHICKEN.

Fry the oysters in bread or cracker crumbs and egg a light brown. Lay them on the fricasseed chicken, and pour a thick drawn butter sauce over the whole.

A NICE WAY TO COOK OYSTERS.

Procure some nice, large, deep shells, cleanse thoroughly, and keep for the purpose. Open the oysters, place one in each shell, with a little of the water, a pinch of salt, and black pepper; grate a little Italian cheese over each. Cook in the oven.

MACARONI AND OYSTERS.

Boil a quarter of a pound of macaroni in salt water until tender, then drain. Butter an earthen dish, and put in a layer of macaroni, then a layer of oysters, sprinkling on the oyster layer pepper, salt, and bits of butter, and on the macaroni layer bits of cheese. Make alternate layers of macaroni and oysters till the dish is full, having a layer of oysters on top. Sprinkle cracker crumbs over the whole. Bake in a quick oven until brown. Fifty oysters will be sufficient for this quantity of macaroni.

STEAMED OYSTERS.

Turn the oysters into a steamer over a pot of boiling water; let them steam for half an hour, stirring occasionally. Serve in a hot dish with pepper, salt, and plenty of butter.

PICKLED OYSTERS.

Take one hundred fine, large oysters, drain the liquor from them and strain it to remove all fragments of shell. Boil the liquor with one teaspoonful of salt; when boiling drop in the oysters, allowing them to be only well scalded, not boiled. Remove the oysters, and add to the liquor one pint of strong vinegar, one teaspoonful of black mace, two dozen whole cloves, two dozen whole black pepper, and two dozen allspice. Let the liquor, vinegar, and spices come to a boil, and when the oysters are cold pour it over them. These are for immediate use. If wanted to keep some time, allow the oysters to boil, and double the proportions of spices and vinegar.

DEVILED OYSTERS.

Drain one hundred small or fifty large oysters. When well dripped, chop oysters fine and drain on wet napkin. Add cayenne pepper and salt and one cup chopped parsley or celery. To one pint of boiling milk add one tablespoonful of butter and two tablespoonfuls of flour; stir until cooked to a thick paste. Roll crackers fine and add to the mixture. Stir well together and add one egg before baking. A quick oven gives better results, I have found, in this case. Mix oysters with paste after batter is slightly cooled. Bake on large oyster shells.

CREAMED OYSTERS.

Scald about fifty "selects," remove from liquor; make a cream sauce with one heaping tablespoonful of flour, two cups of oyster liquor, one tablespoonful of butter. Season with salt and white pepper. Just before serving beat in the yolks of two eggs and return oysters to sauce and heat.

OYSTER COCKTAIL.

Take six selected oysters for each person. Thoroughly chill the oysters, season with juice of one-quarter of a lemon, teaspoonful of Worcestershire sauce, teaspoonful of tomato catchup, five drops of tabasco sauce, a little salt, and a dash of grated horse-radish. Place a little shaved ice on the top of glasses just as you serve.

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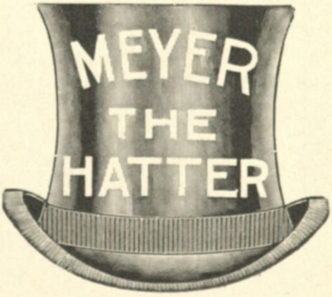

MEATS, POULTRY, ETC.

TO BOIL A HAM.

Have the pot of water boiling before putting in the ham with the skin on. Keep the pot boiling constantly for four hours, if it is a ten-pound or twelve-pound ham, or longer for a larger ham. Do not allow the sight of a protruding bone to induce you to take it off too soon. When thoroughly done, remove from the pot and take off the skin. Let ham cool in water in which it is cooked.

TO BOIL FRESH PORK HAM.

Take sufficient boiling water to cover the ham. Put in this two quarts of salt, one-half cup of dark molasses or brown sugar, a handful of whole black pepper, saltpeter the size of a large pea. Put the ham in this boiling mixture, and boil until thoroughly done, which will probably be when the meat leaves the knuckle bone. Let this cool in the water in which it is boiled, as all corned meats should.

BAKED STUFFED HAM.

Take a ham, wash well, put in a pot of hot water, and let it boil three hours. When nearly cold, take off the skin. Make a rich dressing of one loaf of baker's bread, three large onions chopped fine, one large tablespoonful of butter, one teaspoonful of celery seed, one of ground sage, and one of thyme; salt and pepper to your taste (a good deal of pepper); cook as you would dressing for a turkey. Make deep incisions in the ham, and fill them with the dressing in such a way that each slice may have some of the dressing in it. Spread over the ham two eggs well beaten and mixed with cracker crumbs, and sprinkle brown sugar over this. Bake slowly for two and a half or three hours, basting *frequently* with the juice which runs from the ham.

BAKED HAM.

Soak the ham twenty-four hours, changing the water once or twice. Then skin and trim the ham. Take a quarter of a pound of fresh pork chopped very fine, two tablespoonfuls of pulverized sage, one tablespoonful of black pepper, one teaspoonful of cloves, allspice, and cinnamon combined, one onion chopped very fine. Moisten the mixture thoroughly with pepper vinegar. Then with a sharp knife make the incisions in the ham, starting toward the large end of the ham. Make one incision on the under side. Fill incisions with the stuffing. Put in the pan for baking. Sift over with flour; and if the pan is deep, fill half full with water. Baste as you would a fowl. It will take from three to four hours to bake, according to the size.

ROAST PIG.

Take a pig weighing eight or ten pounds; clean well, leaving on the head and feet. Make a stuffing of bread, two eggs, one tablespoonful of butter, sage, thyme, onion chopped, and pepper and salt. Stale bread is best. Soften with water and put in a frying pan with a tablespoonful of lard to brown, mixing in the eggs, butter, and seasoning. When brown, stuff the pig and sew up the opening. Truss with the front legs bent backward and the back legs forward. Rub the pig with lard, and baste frequently. Cook till thoroughly done, and make the gravy (after removing the pig) by adding a little water thickened with flour, and the liver and heart of the pig (which have been cooked in the pan with it) chopped fine and mixed in. Serve in a gravy dish.

PLANKED TURKEY.

Prepare turkey as for baking. Take plank which has been carefully rubbed with olive oil and place in bottom of turkey steamer. Place bird on plank breast downward and cook as usual. When about done, turn the bird so that breast may brown. To serve: Have ready Irish potatoes well creamed. Fill outer edge of plank with these, put through a tube to form potato roses. Just next to this lay a bed of steamed rice upon which the turkey apparently rests. Next to the turkey in the rice have one hundred steamed oysters. Upon the edge of plank among the potato roses place timbales filled with green peas.

DOUBE.

Get a round of beef, make incisions in it, put pieces of fat pork in these holes. Chop up five onions, two carrots, two cloves of garlic, parsley, and thyme. Add salt and pepper and a dozen cloves. Put on beef. Cover with vinegar. Let stand all night. Fry brown on both sides, then put in oven and bake slowly.

SAUSAGE.

In making sausage, allow one-third fat to two-thirds lean. Grind through a sausage grinder, and season to taste with pepper, salt, and powdered sage leaves. Make in small cakes and fry without lard.

BAKED SAUSAGE MEAT.

A medium-sized loaf of bread, eight pounds of beef, four pounds of fresh pork ground in a sausage grinder, one tablespoonful of cloves, one large onion chopped fine, a small quantity of sage, one tablespoonful of whisky or brandy, pepper and salt to taste; cut up some red pepper; mix well before placing in pans; insert strips of fresh pork about two inches long and about an inch apart. Bake about four hours; do not take out until perfectly cold; slice crosswise. This will keep good some time.

PAN HAMS.

Take hog's head and feet, boil them until the meat falls from the bones; withdraw them from the liquor, which strain and return to the vessel. Chop the meat very fine; season with pepper, salt, spice, onions, chopped fine, thyme, sage, and parsley. Add all to the liquor, adding a sufficient quantity of corn meal to make a stiff mush. Let it boil ten minutes, stirring all the time. Pour into a deep pan; when cold, cut in thin slices and fry.

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PIG'S FEET FRIED.

Have the feet well cleaned and boiled until quite tender. Split them and lay in vinegar to pickle them. When ready to cook, have a batter made of an egg, flour, and water; pepper and salt to the consistency of pudding batter. Fry in hot lard.

SMOKED MEAT ON TOAST.

Take a cold, smoked tongue or ham that has been well boiled; grate it on a coarse grater or mince it fine. Mix it with cream and beaten yolk of an egg, a little pepper, and let it simmer over the fire. Prepare some nice slices of buttered toast, lay them in a dish that has been heated, and cover each slice with the meat mixture, which should be spread on hot. Place on the table in a covered dish. A nice dish for breakfast or tea.

DEVILED HAM.

Slice some ham very thin; sprinkle with cayenne and black pepper; broil until well done; place in a dish, and pour over it the following sauce, quite hot: Three tablespoonfuls of butter, one of vinegar, one of mustard, and one of Worcestershire sauce.

ROAST BEEF.

The sirloin is the best piece of beef for roasting. Rub over the meat a little lard, and put in a baking pan with the bone side down. When half done, sprinkle with pepper, salt, and flour, and baste frequently with the drippings. To make the gravy, remove the meat; and if there is not sufficient juice, add a little water and thicken with flour; season with pepper and salt to taste. Serve the gravy in a gravy dish.

BŒUF A LA MODE.

Have a round of beef six inches thick. Take one and a half pounds of fresh *fat* bacon; cut in square pieces one-fourth of an inch thick and four inches long. Then take one-half ounce of allspice, one-half ounce of cloves, and one ounce black pepper; grind together. To this add a small

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quantity of parsley, thyme, and three small pieces of garlic, all cut up fine. Roll the pieces of meat in the seasoning, and insert them in the round on both sides. Make incisions, and pour the remaining seasoning all over it, adding a sufficient quantity of salt—say two ounces. Let it stand eight hours before cooking. In cooking this have a closed vessel, with top to fit (an oven preferable); put in a spoonful of lard made hot. Place in the round, sprinkled with flour, two large onions cut up, and another spoonful of lard. Cover closely, and let it cook in its own juice four hours, turning it once.

SPICED BEEF.

Take a round of beef and rub it well with saltpeter; take out the bone in the middle and fill the opening with salt. Bind the round in shape or put it in a bucket or some vessel that fits rather close. Let it stand for three days; it will make its own brine. Then take one spoonful of powdered spice, one of black pepper, and one of brown sugar; rub the beef well with it. Then, after standing three days, rub it again with the spices, etc. After standing a week or ten days, it will be ready for use.

TO COLLAR A FLANK OF BEEF.

Get a nice flank of beef; rub it well with a large portion of saltpeter and common salt. Let it remain ten days; then wash it clean, take off the outer and inner skin with the gristle; spread it on a board, and cover the inside with the following mixture: Parsley, sage, thyme chopped fine, pepper, salt, and pounded cloves. Roll it up; sew a cloth over it, and bandage that with tape; boil it gently five or six hours. When cold, lay it on a board without undoing it; put another board on the top with a heavy weight. Let it remain twenty-four hours; take off the bandages, cut thin slices from each end.

CORNED BEEF.

To six gallons of water add nine pounds of pure salt, three pounds of brown sugar, one quart of molasses, three ounces of saltpeter, and one ounce of pearlash. When the water is ready to receive the rest of the material, pour in the saltpeter *only;* and when dissolved and the water *boiling*, dip your beef piece by piece into the boiling saltpeter water, *holding* it for a *few seconds only* in the hot bath. When the beef has all been immersed and become quite cool, pack it in the case where it is to remain. Then proceed with your pickle as first directed; and when perfectly cold, pour it upon the meat, which should be kept down by a cover and stone.

BEEFSTEAK SMOTHERED.

Have the lard hot in the pan; put in the steak; season with pepper, salt, and sifted flour. Put in a layer of onions and a layer of tomatoes; pour on a little water; then cover with another pan, and let it cook until nearly done. Take off the cover and let it brown.

FRIED BEEFSTEAK.

Sirloin steaks are much the best for frying or broiling. Lay the steak in a frying pan, in hot lard or butter, after it has been dredged with flour and well sprinkled with pepper. Turn it frequently, until both sides are brown. When nearly done, sprinkle with salt. If onions are desired, slice enough of them to cover the steak, and fry with the meat. After taking the meat out, add a cup of boiling water, and thicken with brown flour for gravy.

STUFFED STEAKS BAKED.

Have a rich dressing as for turkey or sausage meat, and take two steaks an inch thick each; place the dressing between them, and secure the dressing by serving them together. Have a wire frame rather smaller than the pan to be used; place the steaks on the frame, having previously prepared them with salt and pepper. Place a few bits of lard on the top of the steaks, a sufficient quantity of water in the pan, and bake; baste often; flour as usual for roasting or baking.

HOW TO COOK A BEEFSTEAK.

The vessel in which it is to be cooked must be wiped dry; place it on the stove, and let it become hot. Season your steak with salt and pepper; then lay it in the hot pan, and cover as tightly as possible. When the raw meat touches the heated pan, of course it will adhere, but in a few seconds it will become loosened and juicy; turn the steak frequently, but be careful to keep covered. When nearly done, lay a piece of butter upon it; and if you want much gravy, add a tablespoonful of strong coffee. In three minutes the steak will be ready for the table.

Mutton chops may be cooked the same way; but they require a little longer cooking. An excellent gravy can be made from them by adding a little cream, thickened with a small quantity of flour, into which, when off the fire and partly cool, stir the yolk of an egg well beaten.

BEEF CAKES.

Pound some beef that is underdone with a little fat bacon or ham; season with pepper, salt, and onions. Make into small cakes, and fry them a little brown. Serve them in good gravy.

FORCE-MEAT BALLS.

Mix with half a pound of veal chopped very fine one-half pound of pork chopped fine; season with salt, pepper, a little parsley minced, one tablespoonful of curry powder, the yolk of one egg, a teacup of bread crumbs, softened with cream or milk. They should be made in small balls, and fried in hot lard.

DRY HASH.

Take cold fresh meat of any kind that has been previously cooked; cut very, very fine; mix with two boiled Irish potatoes well mashed, one egg, one onion minced fine. Season with pepper and salt. Put in a dish and bake.

HASH WITH GRAVY.

Cut up your cold meat in pieces half an inch thick; put it to stew with half a pint of water, one onion, one Irish potato chopped fine, one tablespoonful of lard, one tablespoonful of flour, pepper and salt to taste, and a little butter. Cook until the potato and onion are done. Serve with the gravy.

BEEF HEELS.

Put the feet in hot water, with wood ashes sufficient to make a lye; let them stand in this until the hoof is softened, so as to pull off; put in cold water and boil until meat leaves the bones. Take out and put in a bowl; season with pepper and salt while warm. Take a large spoonful, roll in batter or in flour, and fry in hot lard.

BOILED MUTTON.

Put a leg of mutton into a boiler, with sufficient hot water to cover it; boil steadily; skim well, and keep covered by adding hot water. Allow fifteen minutes to every pound weight. Do not put in the salt until the meat is nearly done. Serve with egg sauce, and a teacup of capers stirred in. If capers cannot be obtained, cucumber pickles chopped fine are a good substitute.

ROAST MUTTON.

A roast of mutton should have lard or butter rubbed over it, and when half done a spoonful put in the pan; salt and pepper also. If it is a leg, it is improved by cutting gashes and filling them with a dressing made of bread crumbs, pepper, salt, two eggs, butter or lard. When nearly done, dredge it with flour and baste frequently. Send to the table with its own gravy, slightly thickened with browned flour.

FRIED MUTTON CHOPS.

Beat some eggs; season with pepper and salt. Roll crackers fine. Dip the mutton chops one by one in the egg, then in the cracker crumbs. Fry in hot lard.

Mutton chops fried in bread crumbs, laid on macaroni with slices of bread fried between, make a pretty dish.

HASHED MUTTON.

Cut thin slices of cold mutton, fat and lean; flour these; have ready an onion boiled in two or three spoonfuls of water; add a little gravy and the seasoned meat; let it get hot, but not enough to boil. Serve in a covered dish. Instead of onion, a clove, a spoonful of jelly, one-half glass of port wine, will give venison flavor, if the mutton is good.

AN IRISH STEW.

Take mutton chops; cover well with water; let them come to a boil; pour off the water; add more. Take a lump of butter the size of an egg, two tablespoonfuls of flour, a teacup of milk, with pepper and salt to taste; also a few Irish potatoes and one small onion. Boil until the potatoes are done.

VEAL LOAF.

Three and a half pounds of the finest part of lean and fat of a leg of veal chopped very fine, three soda crackers rolled fine, two eggs, a piece of butter the size of an egg, a teaspoonful of salt, one of pepper, a thick slice of salt pork chopped fine. Mix all together; put bits of butter and grated bread crumbs over it. Bake two hours. Put some water in another pan, and set in it the one containing the loaf. Bake two hours. To be eaten when cold. Cut in thin slices.

RICH AMELLA.

Mince your cold veal in a chopping bowl, leaving out the stringy part. Put into a frying pan a teacupful or more of milk or sweet cream, in which stir, when hot, a tablespoonful of butter and flour well mixed together; then add the chopped veal. Add a small piece of onion and thyme, or parsley chopped very fine; heat it well through; sprinkle over it a little mace. This is delicious for breakfast, and can be used for patties.

PRESSED VEAL OR BEEF.

Three pounds of veal knuckle well broken; boil in a little water until very tender; pick the meat to pieces, free from gristle and bone. Season the broth highly; add a little lemon peel; butter in plenty; mix with the meat; add enough bread crumbs to thicken; put into molds. Eat when cold.

VEAL OLIVES.

Slice as large pieces as you can get from a leg of veal. Make a stuffing of grated bread, butter, a small onion cut very fine, a teaspoonful of salt, a little black pepper, and spread over the slices of veal; beat an egg and put over the stuffing; roll each slice up tightly, and tie with a thread; stick a few cloves into them; after they are put in the skillet with butter, sprinkle bread crumbs thickly over them, and onions chopped fine. When done, lay them on a dish, make your gravy, and pour over them. Take the threads off, garnish with hard-boiled eggs, and serve. Cut the olives in slices.

CONFEDERATE VEAL.

Take two pounds of the round of white veal; beat a little; salt well; add plenty of red and black pepper; flour it well, and then lard it. Chop fine, parsley, thyme, carrot, and a little celery; spread these over as a paste; then grate the rind of a lemon over it. After squeezing the juice of a lemon over it, roll it up, tie it with a cord, sprinkle with flour, and fry until it is a light brown; then add one teacup of mushrooms. After pouring enough boiling water over it to make considerable gravy, let it simmer down; then add one tablespoonful of Worcestershire sauce.

VEAL CUTLETS.

1. Boiled.—When properly trimmed, they may be improved as directed for veal. Salt and pepper both sides; spread a little melted butter on both sides with a brush; place the cutlets before or under the fire; baste now and then with melted butter; turn over one, two, or three times; and when rather overdone, serve with a *maitre d'hotel* sauce spread all over. This way of serving them is sometimes called *au naturel.*

2. With Crumbs.—When trimmed, dip them in egg beaten with salt, pepper, and chopped parsley; roll them in bread crumbs, and then broil and serve them as the above, with a *maitre d'hotel.*

3. Fines Herbs.—Broil the chops as above, either with or without crumbs, and serve them with sauce *aux fines herbes.*

4. With Mushrooms.—When broiled and dished, surround them with a garniture of mushrooms, and serve warm. When

there are several cutlets on the dish, and placed all around, overlapping, the garniture may be put in the middle of the chops.

FRIED VEAL CUTLETS.

Pepper and salt two pounds of veal, sliced from the leg and cut in pieces half the size of your hand. Make a batter of two eggs and a little milk well beaten together. Have a teacupful of bread or cracker crumbs, and dip each piece of veal, first in the egg batter, and then in the crumbs, and fry quickly in boiling lard.

VEAL OMELET.

Three pounds of raw veal, four slices of salt pork chopped fine, three eggs, two tablespoonfuls of cream or milk, four powdered crackers. Season with thyme, one teaspoonful of pepper, one of salt, half a nutmeg. Form into a loaf, and bake two or three hours in a slow oven. Baste with a little butter melted in hot water. Cut in thin slices for the table.

WELTON VEAL.

Boil four eggs hard; slice them, and line a dish. Then put in a layer of raw veal cut thin. Mix chopped ham with one egg and sage for the next layer; then another of sliced veal, and so on, till the dish is full. Don't forget to salt and pepper to taste. Cover with a flat cover; put a weight on top to press. Steam four hours. To be eaten cold, cut in thin slices.

STUFFED CALF'S HEAD.

Put on your calf's head to boil, with two sets of feet, either calf's feet or hog's feet. When perfectly tender, split the head on the under side, and carefully remove the bones, not breaking the skin; also take the bones from the feet, and chop meat fine. Season to your taste with pepper, salt, a little onion, or any other seasoning you may fancy. Stuff the skin and put it in nice shape in the baking pan; then return it to the stove and let it remain until a light brown. Make a dressing of hard-boiled eggs, butter, and the brains of calf's head. Serve with the head.

VEAL SWEETBREAD.

Take two fresh sweetbreads; parboil them a few minutes; then lay them in cold water. Beat the yolks of two eggs; grate some cracker crumbs. When the sweetbreads are cold, wipe them dry; then dip them in the egg, and then in the crumbs. Cook them with a little butter, pepper, and salt to a nice brown. Make a gravy by adding a little veal gravy to that in which they have been cooked, and the juice of a lemon. Toast thin slices of bread, and dip in this gravy and lay on the sweetbread.

FRIED SWEETBREADS.

Scald them in salt and water; take out the stringy part; then put them in cold water for a few moments; dry them in a towel. Roll some crackers or bread crumbs. Dip the sweetbreads in the yolk of an egg beaten; roll in the cracker, and fry brown in butter. When they are done, put them on a dish. Pour into a frying pan a large cup of sweet cream, a little pepper and salt, and a little green parsley chopped fine; dust in a very little flour; and when it boils up, pour it over the sweetbreads and send to the table hot.

A PIE OF SWEETBREADS AND OYSTERS.

Boil the sweetbreads tender; season with pepper and salt. Make a gravy with the water in which they were boiled, adding half a cup of butter, the yolks of two eggs, and a tablespoonful of flour. Line the dish with puff paste; have the same quantity of oysters as of sweetbreads; lay the oysters in first; cover with sweetbreads, and fill the dish with gravy; put on the top crust. Bake slowly until done.

STEWED SWEETBREADS.

Prepare them by parboiling and letting them remain a few minutes in cold water, to whiten them. Stew in oyster liquor until tender; then take them off and remove the gristle, and season with salt and pepper, a few oysters, and a large tablespoonful of butter. Pour on buttered toast.

Toast that is placed in the bottom of a dish upon which stews or gravies are to be poured should be trimmed of the crust and dipped for a few minutes in hot water.

BAKED SWEETBREAD.

Boil it half an hour; then throw it in cold water, to plump out; roll it in eggs and bread crumbs, seasoned with salt and pepper. Lay it in the pan, put a lump of butter on it, and bake it.

FRIED LIVER.

Put in a frying pan some slices of bacon, and fry out the grease, or use a large spoonful of lard. Cut the liver in thin slices; season with pepper and salt; dredge with flour, and fry a good brown. It will require a longer time to cook than most meats. After taking up the liver, add a little boiling water to the grease in which the liver has been fried, and sprinkle in a little flour to thicken the gravy. Let it boil up, and pour over the liver.

FRIED BEEF KIDNEYS.

Remove all the fat and skin from the kidneys; cut in thin slices; mix with cayenne pepper, salt, parsley, and onion chopped fine; dredge with flour, and fry in hot lard. When the kidneys are taken out, add to the gravy a wineglassful of wine, a little lemon juice, and a tablespoonful of butter.

STEWED KIDNEYS.

Take a set of kidneys and put in a stewpan, with one-half pint of water, two tablespoonfuls of butter, three onions sliced thin, pepper and salt, and a spoonful of flour.

TO BOIL SMOKED TONGUE.

Soak in cold water all night; put to boil in a pot of cold water. Boil gently for four or five hours. When done, peel and trim.

BAKED TONGUE WITH TOMATO SAUCE.

Parboil a fresh tongue in salt water until done enough to peel. Make a sauce of about one dozen ripe tomatoes, one large onion; black pepper, and salt; stew fifteen or twenty minutes. Put the tongue in a baking pan, pour over it the sauce. Bake a nice brown.

STEWED BRAINS.

Scald a set of brains, to draw off the skin and blood. Put the brains in a stewpan, with just enough water to keep them from burning. Season with a large tablespoonful of butter; pepper and salt to taste. When done, stir in one tablespoonful of cream or milk, with one tablespoonful of flour.

FRIED BRAINS.

Scald a set of brains, to take out the blood. Season with salt and pepper, and put in hot butter. When nearly done, break in a vessel six eggs, and turn in the frying pan with the brains. Cook a few minutes, stirring all the time.

FRIED TRIPE.

Cut in slices after being well boiled; dip each piece in thin batter, and fry in hot lard. It may be fried without batter; dredge with a little flour. Serve without gravy. In frying, lay the rough side down first.

STEWED TRIPE.

After the tripe is boiled tender, cut in small pieces an inch square. Make a dressing of cream or milk, one tablespoonful of butter, pepper, and salt; dredge a little flour in it; one small onion chopped. Stir these all together; put in the tripe one tablespoonful of curry powder, and stew for twenty minutes.

ROAST TURKEY.

Cut three large-sized onions fine; take about half a loaf of bread, soak it in water, then squeeze the water from it. Put in a frying pan two heaping tablespoonfuls of boiling lard; put the onion in, and when nearly done add the bread, and fry until perfectly brown. Season with two tablespoonfuls of butter; red and black pepper and salt to taste; a little sage may be used. Then put in about thirty or forty oysters, after the water has been drained off. Salt and pepper your turkey; put it in a baking pan; then stuff it with the above mixture; sprinkle a little flour over it, two tablespoonfuls of lard, and the water that has been drained from the oysters, with about a pint of water. Baste the turkey often, and cook brown.

ROAST GOOSE.

Pick, draw, and singe the goose well. Cut off its head and neck. Take off the feet and legs at the first joint; also take off the wings at the first joint. Stuff with a dressing made of bread crumbs, seasoned highly with sage, onion, pepper, salt, and butter. Cover the breast with buttered paper, to preserve it from scorching, and roast to a fine brown. It will require from two hours to two hours and a half to roast. Baste it well with butter, and a little while before it is done remove the paper and allow the breast to brown. Serve with apple sauce.

WILD DUCKS.

Prepare your dressing as you would for any other fowl, with the addition of more onion. Dry the ducks, sprinkle with salt and pepper, and roll in flour. Take three or four whole onions, put all in a pan with hot lard; turn frequently until brown; add water enough to cover the fowls. Cook until there is just enough liquor left for the gravy.

CANVASBACK DUCKS.

Have the ducks wiped dry and stuffed as any other fowl. Rub over them lard, pepper, and salt, and roast about an hour. Make a gravy by stirring slowly in a saucepan the giblets of the ducks rolled in butter, flour, and as little water as possible. Before sending to the table a little lemon juice squeezed over them is an improvement.

TIMBALES.

CRUST.—This makes one dozen: One-half pound each of ground pork and veal; season with pepper and salt to taste;

two ounces of cracker meal and the yolks of three eggs. Butter the molds with soft butter not melted. Cream butter with the brush on the inside of molds; throw in cracker meal and shake out. Spread thin layers of meat in cups or large pan and put aside.

FILLING FOR TIMBALES.

Soak one-half loaf bread and strain off all water. Put in same pan with heaping tablespoonful of butter and one cup of milk. Cook, stirring constantly, until a good thick paste. Then add the same amount of chopped meat that you have of the paste, two eggs well beaten, and a little minced parsley. Fill the already lined molds and bake in hot oven. Make a cream or caper sauce, turn out of dish and serve with a little sauce.

BIRD PIE.

Take about eight doves, and make a stuffing of bread and onions. Stuff each bird, then put into a stewpan about a tablespoonful of lard, and a dessert-spoonful of flour; let it brown perfectly; cut a small onion very fine, and fry it. Put in the birds, which should fry awhile before putting a pint of water over them, and let them boil until done. Take them out; add about two dozen oysters, with a little of the oyster water, to the gravy, a tablespoonful of butter, salt, black pepper, allspice, and nutmeg; then line a baking dish with pastry, put the birds in with the gravy, and cover them over with pastry and bake.

SQUABS.

Squabs are in the best condition to eat when fully feathered. Broil on hot coals, seasoned with melted butter, pepper, and salt. Serve on toast. A pie made of squabs, as you would make chicken pie, is an excellent dish.

BOILED CHICKEN.

For boiling choose a fat fowl. Fill the breast with forcemeat or stuffing, and tie carefully round the body, or secure by threads, which should be removed before sending to the table. Put in hot water, and boil gently till done. Serve with drawn-butter sauce, in which three or four hard-boiled eggs have been chopped. This sauce can be made ornamental by chopping one boiled beet fine, and mixing with it. Pour part of the sauce over the chicken, to garnish it, and put the remainder in a sauce-boat, to be served out as dished.

CHICKEN POTPIE.

Cut up a chicken at the joints, as for frying. Make a rich dough or crust; place in the bottom of a pot, or large saucepan, a layer of the chicken, pepper, salt, bits of butter, and strips or squares of the dough; then place another layer of chicken, and over all put a crust of the dough in which an opening is left to pour a little water as the pie becomes too dry. Cover the pot closely, and cook about an hour and three-quarters.

CHICKEN PIE WITH EGGS.

Take one chicken, six hard-boiled eggs, and one cup of butter. Cut the chicken as for frying; parboil in sufficient water—in which you put a little salt—to cook it tender. Line a baking pan with puff paste; put in a layer of chicken, then a layer of the eggs, with bits of the butter; sprinkle well with black pepper and salt to your taste, then another layer of chicken, eggs, butter, and pepper, until all are in the pan; cover the whole with the water in which the chicken was boiled; add a top crust and bake.

BROILED CHICKEN.

Cut the chicken open in the back, and lay it in salt water for an hour, to extract all the blood; then wipe quite dry with a napkin or towel, and lay on a hot gridiron, over clear coals. Have in a pan some melted butter and pepper, with which to baste while broiling. Brown the chicken on both sides, and when dished pour over it the remainder of the melted butter. Only young and tender chickens should be used for broiling.

TO COOK AN OLD CHICKEN.

Wash carefully and fill with buttered bread crumbs, seasoned with pepper, salt, and thyme; put in a pot with a tight-fitting cover, with about a pint of water; turn often, and cook two hours, or until tender.

FRIED CHICKEN.

Cut up chicken and let stand one hour in a dressing made of salt, pepper, olive oil, and vinegar. Dip in well-beaten egg, then in flour, and fry in boiling hot lard or cottolene.

CHICKEN A LA MANGE.

Cut a raw chicken into two parts. Put half a teacup of sweet oil in a saucepan; let it get hot; put your chicken in, and fry it brown on both sides; add a small onion, or a quarter of a garlic, chopped with parsley, to suit the taste; dredge with flour, and fill the saucepan with water, so as to cover the chicken. Cover it very close, and stew inside the stove until done. Fry a dozen eggs on both sides, and serve with the chicken.

CHICKEN FRICASSEE.

Prepare a chicken; cut it into small pieces, put them into a saucepan, with half an onion, a small piece of mace, salt and pepper to taste, root celery; let all boil slowly until the chicken is tender and cooked, without falling to pieces, and the water simmered away. Just before serving beat up the yolks of two eggs; pour over them the broth of the chicken, hot, and stir well; pour it back upon the chicken, but do not let it boil, or it will curdle.

FRICASSEE CHICKEN WITH APPLE.

Dress and disjoint a fowl. Place it in a deep kettle, with sufficient water to cover it, and a little salt. When quite tender, pour off the liquor and brown nicely in salt pork fat. Thicken the gravy and season with pepper. For one good-sized chicken use eight tart apples. Wipe, halve, and take out the cores. Set them over the chicken, skin side down, then pour on the gravy, cover tightly, and let them cook ten minutes, or till tender. Serve the apple upon a separate dish, and eat as sauce. If the gravy needs butter, add it after the apple is taken out. Young turkeys are nice prepared in this way.

POULET A LA MARANGE.

Fry the chicken in lard, brown as for gumbo, with onion. Of course the chicken must be cut. When well done put it in a stewpan and cover it with water. Let it simmer slowly; season with pepper, salt, butter, and a box of mushrooms. Garnish the dish with toast and eggs fried on both sides; or if you prefer, you may use pastry cakes. A little wine, red or white, a few olives, with seed taken out. Some pickle and parsley is nice to garnish the dish. Very nice made of cold turkey.

A NICE WAY TO COOK CHICKEN.

Prepare a nice frying-size chicken; season with salt and pepper. Fry in batter a nice brown. Lay on a dish in which you are going to serve. Make a sauce of five or six large tomatoes chopped, a small onion, a little cream, pepper, and salt, stewed for five or ten minutes. Pour over the chicken, and serve hot.

CHICKEN A LA BRUNSWICK.

Take two fat young chickens; cut them up, not too fine. Put into a good-sized saucepan one tablespoonful of lard, one of butter; brown two tablespoonfuls of sifted flour into the lard and butter, with an onion chopped fine. Salt and pepper your chicken to taste. Slice three or four pieces of salt pork or fat from a ham; fry it with the lard, butter, flour, and onion. Have ready, peeled and cut fine, one quart of new Irish potatoes, one quart of tomatoes, one of Lima beans, one of green peas, one of green corn, and a glass of good claret wine. First, brown the flour, then add the onion, then the chicken, then the vegetables, with just enough boiling water to cover the ingredients. Let it boil until done. Just before taking up add the wine; let it stay about ten minutes. Stir well, and serve hot.

JELLIED CHICKEN.

Take one large chicken or two small ones; boil them in a quart of water until tender. Cut off the meat, put the skin and bones back into the liquor and boil it down to a pint of jelly—about three-quarters of an hour. Chop up the meat of the chicken and pound it fine; add to it a teaspoonful of powdered mustard, one of salt, one of butter, a little pepper, and half a teacupful of the liquid jelly, from which you must strain the bones and skin; the remainder of the liquid jelly pour into the bottom and let it cool. Put the pounded chicken in a saucepan, and warm it, so that all the ingredients may be thoroughly mixed; then let it cool, and spread it on the top of the jelly in the mold. Set the mold in a cool place. When wanted to use, set the mold, for an instant in hot water, and turn out like gelatine.

TURKEY GELATINE.

Chop fine and separately the meat of a cold turkey, some sliced ham, four hard-boiled eggs, and some mustard pickles, and put them in a mold in alternate layers. Place the remnants and bones in a stewpan, with some thyme, mace, pepper, half an ounce of gelatine, and enough water to cover, and allow to boil gently and thoroughly. When done, strain through a sieve and pour on the chicken in the mold. Turn out when cold. Chicken may be used instead of turkey, it desired.

BRUNSWICK STEW.

At ten o'clock put on two slices of fat bacon and one onion cut fine, and boil one hour. Then put on two quarts of tomatoes, skimmed or mashed well, and boil one hour; then put in a large pod of red pepper and two chickens, cut as for frying, and stew until two o'clock; then put in one cup of butter and stale bread crumbs for gravy. Add two ears of corn, first boiled and cut from the cobs, some Irish potatoes mashed; salt to taste, and serve hot. A squirrel could be used instead of chicken.

"TO COOK A CHICKEN LIKE TERRAPIN."

Boil a fine, fat, young chicken; when done and warm, cut all the meat from the bones in small pieces, as for chicken salad. Put into a stewpan with one gill of boiling water; then stir together, until perfectly smooth, one-quarter of a pound of butter, one teaspoonful of flour, and the yolk of a hard-boiled egg. Add to the chicken half the mixture at a time; pepper and salt to taste. After letting it simmer ten minutes, add a wineglass of sherry or Madeira. Add spice and mushroom; catchup to taste.

PILLAU.

Boil one pint of rice in as much water as will cover it. When boiled, put in a chicken with one onion, a blade of mace, some whole pepper, and salt. When it is boiled sufficiently, put the fowl in a dish, and pour the rice in it. A small piece of bacon boiled with the rice and then taken out adds to the flavor. Boil several eggs hard, and slice over the chicken.

TO MAKE CROQUETTES.

Take cold chicken or veal, with slices of ham, fat and lean; chop them together very fine, and add a set of brains mashed very fine also. Mix with stale bread, grated and seasoned to your taste; knead all well together until it resembles sausage meat. Make up in little balls; dip them in the yolks of eggs beaten; cover them quickly with grated bread, and fry them a light brown.

JAM BOLAYA.

Have the lard hot, put in flour, cook to a light brown, with a medium-sized onion. Take the giblets, neck, small part of the wings and feet of your chicken, and put in the lard; add half a teacup of prepared tomatoes, two dozen oysters, with their liquor, pepper and salt to taste; put in nearly a pint of rice, one tablespoonful of butter; stir frequently when nearly done; set back on the stove and let steam.

VENISON A LA MODE.

Remove the bone from the haunch, and make a large quantity of force-meat, or stuffing of bread crumbs, bits of pork, an onion minced fine, a small piece of celery, or celery seed, parsley, and sage. Season with pepper and salt to taste. Press in the stuffing until the hole left by the bone is filled. Sew up the opening and spread over it good lard; pepper and salt to taste. Cook well done; take out the meat, stir in a dessert-spoonful of flour, a wineglassful of wine. Let it boil up once, and serve in a sauce bowl.

HAUNCH OF VENISON.

A good haunch of venison will take three or four hours to roast. It being a dry meat, it would be well to cover it with a paste made of flour and water until nearly done; cover this with a thick piece of paper, tied on. Baste the paper well with butter, to keep it from catching on fire. When this is removed, baste well with the drippings seasoned with salt, pepper, and a little browned flour sprinkled over. Butter or lard may be necessary to afford sufficient gravy. This meat should be accompanied with a tart jelly.

VENISON STEAKS.

Cut the steaks about an inch thick, sprinkle with flour, fry in hot lard or butter. Season with salt and pepper when half done; turn frequently. Take out the steak when done, stir a little flour in the pan, and pour enough hot water on to make sufficient gravy. Let it boil up; then pour in a wineglassful of wine, and pour over the steak.

ANOTHER WAY TO COOK BEEF OR VENISON STEAK.

Put it in a well-covered pan, and heat it thoroughly without water. Take it out, and when cool enough to handle press it, so as to extract all the juice. Mix with the juice a tablespoonful of butter, pepper, salt, a little mustard, vinegar, and walnut catchup, and put on the stove until they are well mixed. Return the steak to the covered pan, and pour the gravy over it, and cook gently till done. It will not take much time, as the meat is partially cooked. This method is equally good for beefsteak.

BARBECUE.

To barbecue any kind of meat is simply to broil it. When you wish to cook a whole mutton, or any other animal, have a large pit dug in the ground, and several hours before cooking make a good fire of oak wood, and let it burn to a bed of coals. Place over the top of this pit strips of dry wood, upon which you place your meat. Make a sauce of butter, vinegar, mustard, salt, pepper, catchup, and baste the meat frequently; use a stick with a piece of cloth tied on the end to baste with. To cook meat in this way requires constant attention. Turn the meat often. A smaller piece of meat can be cooked in the same manner on a gridiron over hot coals.

STEWED SQUIRREL.

Skin them very carefully, so as not to allow the hair to touch the flesh; this can be done by cutting a slit under the throat; and as you pull it off, turn the skin over, so as to inclose the hair. Cut the squirrel in pieces (discard the head), and lay them in cold water; put a large tablespoonful of lard in a stewpan, with an onion sliced, and a tablespoonful of flour; let fry until the flour is brown, then put in a pint of water, the squirrel seasoned with salt and pepper, and cook until tender. When half done, put in some strips of nice puff paste and a little butter.

BROILED SQUIRREL.

Broil over hot coals, and baste frequently with melted butter, pepper, salt, and a little vinegar. Rabbits should be prepared in the same manner as squirrels.

TO COOK FROG LEGS.

Put the hind legs in salt and water over night. Wipe them dry with a cloth; sprinkle a little flour over them. Fry in hot lard to a light brown, or they can be rolled in egg and cracker dust before frying.

STEWED FROGS.

Skin, boil five minutes, throw into cold water, and drain as above. Put in a stewpan two ounces of butter, for two dozen frogs; set it on the fire, and when melted lay the legs in. Fry two minutes, tossing now and then; then sprinkle on them a teaspoonful of flour; stir with a wooden spoon; add two sprigs of parsley, one of thyme, a bay leaf, two cloves, one garlic, salt, white pepper, and half a pint of white wine; boil gently till done, dish the legs, reduce the sauce on the fire, strain it, mix in it the yolks of two eggs; pour on the legs and serve them.

BAKED PARTRIDGES.

Prepare them as you would a chicken to be baked; then fasten them together with skewers; shave off a piece of pickled pork—have it very thin; cut into pieces two inches square and spread over the breasts of the birds; season with salt and pepper; grease a piece of brown paper and put over them while baking. Make the stuffing of bread crumbs, chopped onion, pepper, salt, and butter; fry in hot lard. Put in the stuffing when the birds are done.

CHICKEN JELLY.

One-half box of gelatine, one-half cup of cold water, a bay leaf, six peppercorns, a chicken, three stalks of celery, and a slice of onion. Soften the gelatine five minutes in cold water; cook the chicken in boiling water until tender. Remove skin and bones and return to the saucepan with the vegetables and spices and a little salt; reduce to a quart, then add the softened gelatine and strain over the chicken in a mold. Set in a cold place. Serve in slices with mayonnaise.

CHICKEN CROQUETTES.

Chop fine the meat, add half the amount of cracker crumbs; add butter, salt, pepper, and a little cream. Form into oblong rolls. Roll into well-beaten eggs and cracker crumbs; fry in boiling lard until dry. A set of brains may be added to this.

MACARONI CROQUETTES.

One pint boiled macaroni well drained of moisture, with one cup thick white sauce, one well-beaten egg; season with salt and pepper, with one-fourth to one-half grated cheese; shape when cool; roll in crumbs, dip into egg, again in crumbs, then fry in deep lard very hot. *White Sauce:* Two tablespoonfuls of butter, four tablespoonfuls of flour, one cup of milk, one teaspoon of salt, and dash of pepper.

MEAT OR FISH CROQUETTES.

Chop fine any kind of meat or fish. Moisten light meats with thick white sauce, equal amount, and dark meats with tomato or brown sauce made thick. Season with salt and pepper and onion juice if liked. Shape, dip in crumbs, egg, crumbs, egg, and fry.

EGGS.

BOILED EGGS.

Put eggs into boiling water. If you wish the whites set, boil two minutes; if you wish the yolks set, boil three minutes; if for a salad, boil ten minutes.

TO POACH EGGS.

Break into a vessel of boiling water as many eggs as will cover the bottom; best not to touch. Let them cook until the whites are set. Take up with a perforated skimmer, pour melted butter over them, and dust with pepper and salt. They are nice served on toast.

TO SCRAMBLE EGGS.

Break the eggs into a bowl, and stir in salt and pepper. Put a good piece of butter in a frying pan, and when it is hot pour in the eggs, stirring all the time; a few minutes will be sufficient. Grated ham improves the flavor.

EGG TOAST.

Boil one teacup of milk, thickened with a little flour or cornstarch, and one tablespoonful of butter; stir in your eggs that have been seasoned with salt and pepper, cook until the whites are set. Pour over buttered toast while hot.

OMELET.

Beat six eggs very light—the whites to a stiff froth, the yolks to a smooth batter. Add to the yolks a small cup of milk, pepper, and salt; lastly, stir in the whites lightly. Have ready in a hot frying pan a good lump of butter; when it hisses, pour in the mixture gently and set over a clear fire. It should cook in ten minutes. To be eaten as soon as cooked, as it will fall.

SHIRRED EGGS.

Take as many saucers or small earthen plates as are required for each person. Break into each two eggs, being careful not to break the yolks, and place in a well-heated stove to bake, the whites only to be done, the yolks half done. They are to be eaten out of the saucers, and seasoned to taste at the table.

FRIED EGGS.

Break the eggs in hot lard, adding a little salt and pepper. It is best to break the eggs in a saucer before putting in the frying pan, as some may not be good. Do not turn them over. Serve with fried ham.

BAKED EGGS.

Boil one dozen eggs until perfectly hard, then put in cold water; shell, and divide the egg in half, remove the yolk and mash up smooth, add a few bread crumbs; season with butter, pepper, and salt. Fill the whites of eggs with this dressing; grate a cracker over the top. Bake to a light brown.

STUFFED EGGS.

Boil the eggs hard; put in cold water. Cut out the small end of the eggs, take out the yolks, put in a bowl, and mash well, with a small onion and a little celery chopped fine, four spoonfuls of cream, black pepper and salt to taste, and one tablespoonful of butter; stuff the whites with the mixture and bake in a quick oven.

OMELET SOUFFLE.

Half a cup of sugar, half a cup of butter, one cup of flour, one pint of milk; mix well together, set on the fire, and stir until whole thickens, then add the yolks of five eggs, well beaten, and set aside to cool. Beat the whites of the eggs to a stiff froth, mix well in the above. Put in a pudding dish well buttered, and bake in a tolerably hot oven. Eat warm with or without sauce.

OMELET WITH HAM.

Six eggs beaten separately, season with pepper and salt; add grated ham. Fry in small cakes in boiling butter.

PICKLED EGGS.

Scald one quart of vinegar, with a half dozen cloves, one dozen allspice, one teaspoonful of pepper, one tablespoonful of flour, or mustard. Pour this over one dozen hard-boiled eggs that have been shelled and placed in a jar. When eggs are boiled hard and are intended to be used when cold, they should be thrown immediately into cold water, to keep them from becoming discolored.

EGG BALLS FOR SOUP.

Rub the yolks of three or four hard-boiled eggs to a smooth paste, with a very little butter and salt; add to these two raw ones, beaten light, and enough flour to hold the paste together. Make into balls with floured hands, and set in a cool place until just before your soup is taken off, then put in carefully and boil one minute.

EGGS A LA CREME.

Hard boil twelve eggs; slice them in thin rings; have ready a plateful of grated bread crumbs. In the bottom of a large baking dish place a layer of the crumbs, then one of the eggs; cover with bits of butter, and sprinkle with pepper and salt. Continue thus to blend these ingredients until the dish is full, having the crumbs on the top. Over the whole pour a large teacupful of cream, and brown nicely in a moderately heated oven.

EGG CUPS.

Six eggs, one and one-half cups of milk, one teaspoonful of minced parsley, one teaspoonful of onion juice. Season to taste with salt and pepper. Beat eggs, then add other ingredients. Fill six buttered baking cups, place in a pan of hot water. Bake until set, or steam them. Turn out of cups and serve with tomato sauce made of one can of tomato pulp and one teaspoonful of butter.

TO TEST EGGS.

Put them in water; if the large end turns up, they are not fresh. You can depend on any egg that will lie on the side in water and not float.

FRIED EGG TOAST, OR DUTCH TOAST.

Slice bread and butter it; beat five or six eggs very light, and dip into them each slice of bread, and fry in hot butter; pepper and salt to the taste just as you take from the fire. Serve hot.

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SALADS.

CHICKEN SALAD.

For about one pound of chicken, after it is minced, use six or eight eggs, boiled hard; separate the yolks and whites; mash the yolks to a smooth paste in five or six tablespoonfuls of sweet olive oil, or the same of melted butter if preferred; add to this a teaspoonful of pepper and the same of salt, two even tablespoonfuls of dry mustard, a half tumblerful of good vinegar, one tablespoonful of sugar. Stir these all together; mince half as much white lettuce as there is chicken and the same of white, tender celery. If celery cannot be obtained, use a little extract of celery and more lettuce. Mix these well with the meat, using a wooden or silver fork. The whites of eggs may be minced and mixed with it, or reserved to garnish the salad dish, by cutting them in rings; add the sauce just before serving. Use a few small white lettuce leaves trimmed very nicely.

LOBSTER SALAD.

For a can of lobsters make a dressing of one teaspoonful of salt, one teaspoonful of pepper, one tablespoonful of mixed mustard, four tablespoonfuls of olive oil, four tablespoonfuls of good vinegar, the yolks of three hard-boiled eggs, rubbed smooth. Garnish with lettuce.

POTATO SALAD.

Peel and slice four boiled potatoes; chop fine half small onion, one bunch celery, and the whites of three hard-boiled eggs. Mix the yolks with salt, pepper, mustard, oil, and vinegar to taste.

TOMATO AND POTATO SALAD.

Slice four tomatoes, four Irish potatoes, cold, and one onion. Make a layer of potatoes, then onions and tomatoes, alternating, until all are used; pour over this a dressing as for potato salad, and when ready to use place on top a lump of ice.

SOLFERINO.

Equal quantities of grated ham, mashed boiled Irish potatoes, peeled raw tomatoes, chopped fine, and a little chopped onion. Then make a sauce of drawn butter, mustard, and vinegar; pour over immediately.

SALMON SALAD.

If the salmon salad is made of the fish preserved in cans, drain it from the oil and mince the meat fine. Cut up one-third as much lettuce or celery. For one box of salmon boil four eggs hard; lay them in cold water a few minutes; shell, and separate the whites and yolks, and lay the whites aside. Mash the yolks smooth with two tablespoonfuls of sweet olive oil or one teacupful of sweet milk or cream; add one teacupful of vinegar, one tablespoonful of sugar, one teaspoonful of salt, two or more teaspoonfuls of fine mustard, pepper to taste, and toss lightly over the meat with a silver fork. Ornament with the leaves of the celery or with curled parsley and the whites of eggs cut in rings.

OYSTER SALAD.

Take half a gallon of fresh oysters, the yolks of four hard-boiled eggs, one raw egg well whipped, two spoonfuls of salad oil or melted butter, two teaspoonfuls of salt, two teaspoonfuls of black pepper, two teaspoonfuls of made mustard, one teacupful of good vinegar, nearly as much celery as oysters. Cut up very fine, drain the liquor from the oysters, and throw them into hot vinegar on the fire. Let them remain until they are plump, but not cooked, then put them at once into clear cold water. This gives them a nice, plump look, and they will not then shrink and look small. Drain the water from them, and set them in a cool place. Mash the yolks very fine; rub into them the salt, pepper, and mustard; then the oil, a few drops at a time. When smooth, add the beaten eggs and then the vinegar, a spoonful at a time. Mix oysters, celery, and pickle; sprinkle in salt to taste; then pour dressing over all.

HOT SLAW, OR CABBAGE SALAD.

One cup of hot vinegar; one well-beaten egg; salt, pepper, and sugar to taste; one teaspoonful of mustard. After stewing this in the shredded cabbage, add half a cup of sweet cream.

COLD SLAW.

Two raw eggs, half a teaspoonful of dry mustard, half a teaspoonful of black pepper. Rub together and pour into a small teacup full of vinegar. Place over fire, and stir constantly till it simmers. Pour in a teacupful of sweet milk, then stir until it again simmers. Pour over the cut cabbage while hot. Can be eaten either cold or hot.

HOT SLAW.

Cut the cabbage very fine, and lay in cold water. Prepare a dressing of one tumbler of vinegar, one tablespoonful of mustard, one teaspoonful of black pepper, one tablespoonful of olive oil or a large tablespoonful of butter, and one teaspoonful of salt. Put the mixture on the fire, and when hot stir in the cabbage. Cook a few minutes. Serve hot.

DRESSING FOR SLAW.

Beat lightly two eggs; then take half a pint of vinegar, one tablespoonful of butter, half a tablespoonful of flour. Boil all together until as thick as custard, stirring constantly. Add pepper, salt, and vinegar to taste; pour, when cold, over the cabbage.

JELLO SALAD.

Pour one pint of boiling water on one package of lemon Jello; add the juice of one small lemon or the half of a large one; put two tablespoonfuls in custard cups, and place on ice to set. Chop a cup of celery; put whole nuts and the chopped celery into the cup, and fill with the remaining Jello. Dip cups quickly into the hot water, turn out on lettuce leaves, and serve with mayonnaise.

A DELICIOUS SALAD.

To one box of lemon Jello add one pint of boiling water, and put aside to cool. When cold, pour your small mold half full, and place on ice to congeal. Have nuts, celery, and cubes of tomatoes ready, and stick the congealed half full of celery, nuts, and tomatoes, or anything that you like best, and fill the molds with the rest of the Jello; place on ice to harden. Turn out on lettuce leaf, and serve with mayonnaise dressing.

TOMATO JELLY SALAD.

Soak one-half box of gelatine in one cup of cold water for one hour; add one-half cup of hot water to dissolve it; take one pint of finely chopped tomatoes (tomato paste may be used), add the gelatine, season with a little minced onion, cayenne pepper, and salt. Let the mixture boil two or three minutes, then strain it through a cloth; wet individual molds, fill them with the mixture, and set them in a cold place to congeal. When the jelly becomes cold and hard, serve each one in a lettuce leaf, with mayonnaise dressing. A teacup of chopped celery added after straining the mixture gives it a fine flavor.

MAYONNAISE.

To the yolk of two eggs pour very slowly one pint of sweet oil; then pour in gradually the juice of one lemon. Mix one-half a teaspoonful of mustard with one tablespoonful of vinegar. Pour this in slowly; then add a dash of cayenne pepper. If very thick, the well beaten whites of two eggs may be added, which will make it very creamy. Have eggs and oil very cold.

CREAM DRESSING.

Beat three eggs well (not separated), add salt, pepper, one tablespoonful of butter, juice of two lemons, and a pinch of sugar. Cook in a double boiler until thick. When cool, add the juice of another lemon; and when ready to use, fold in a cupful of whipped cream.

SALAD DRESSING.

One and one-half tablespoonfuls of butter, two of flour, one level tablespoonful of mustard, one heaping tablespoonful of sugar, a pinch of cayenne, one egg, one-half cup of milk, and one-fourth cup of vinegar. Melt the butter, and stir in separately, and stir in thoroughly each of the other ingredients.

CHICKEN SALAD.

Put one chicken in boiling water. Let boil until tender; sprinkle a little salt in while cooking. Remove from fire, and let the chicken remain in water until cold. Remove the meat from bones, and cut into small pieces; then mix in four tablespoonfuls of chopped cucumbers and mustard pickles, also three stalks of celery chopped fine. *Dressing.*—Eight eggs; boil four of them hard. Take the yolks and smooth to a paste with the yolks of the four raw eggs; then stir in one pint of olive oil, a little at a time. Stir hard until the mixture is thick; add half a teacup of vinegar with a teaspoonful of dry mustard mixed in it, a tablespoonful of Worcestershire sauce, a teaspoonful of white pepper, salt to taste. Stir in well; put the whites of four hard-boiled eggs, cut in small pieces, in with the chicken; work the dressing well into the chicken, celery, and pickles.

FROZEN TOMATO AND CELERY SALAD.

Peel and chop fresh tomatoes, or use one can. Mix with celery, equal parts. Add the juice of one lemon, one teaspoonful of sugar, one teaspoonful of salt, a little red pepper, one teaspoonful of chopped bell peppers or Spanish pimentos, a teaspoonful of chopped parsley, and one teaspoonful of Knox Powdered Gelatine dissolved in water. Fill yeast powder cans; put down in salt and ice for three hours. When ready to use, lift out can, dip quickly into hot water. Turn out on platter, cut in slices, and serve on lettuce leaves with mayonnaise.

TOMATO SALAD WITH ALMONDS.

Take two large, firm tomatoes; peel and cut into cubes; add one teacupful of chopped celery and one of blanched almonds; pack celery, almonds, and tomato cubes together, and cover with mayonnaise dressing. Serve on a lettuce leaf.

SHRIMP SALAD.

Take two pounds of shrimp; pick and wash thoroughly; cut into halves; add two cups of chopped celery and one-half of a small onion scraped. Cover with mayonnaise dressing, fork over, and set on ice. Serve in sweet pepper shells.

EGG SALAD.

Boil eggs thirty minutes, and cool. At serving time arrange lettuce and slice an egg on each plate. Arrange the slices in circles, the pieces overlapping. Fill the space in the center with minced onion, and cover it with cooked dressing or mayonnaise.

HERRING SALAD.

Soak two large herrings twenty-four hours. Remove the skin and bones, and cut the fish into dice. Combine with an equal amount of any other meat. For every cupful allow one-half cupful each of diced potatoes, tart apples, and cooked beets. Mix all and pour over it a dressing made of equal parts of oil and vinegar and three-fourths as much cream, all beaten together. Chop three hard-boiled eggs, and add just before molding. Oil a bowl, and decorate with fancy shapes of the vegetables; fill with the salad, press down, and chill. Unmold and garnish the dish with egg white cut in petals, arranged around mounds of egg yolks powdered. Between the flowers place a slice of beet, on top of which is a fancy shape cut from potato. This is very pretty for supper.

PINEAPPLE SALAD.

Peel and cut into dice enough pineapple to make a pint; bury in ice for an hour. Lay crisp lettuce leaves on a chilled platter. Put a spoonful of the pineapple on each leaf, and serve with the mayonnaise dressing, into which has been stirred one part of whipped cream to three parts of dressing, and garnished with halves of English walnuts.

PINEAPPLE SALAD.

One can of shredded pineapple, one-fourth pound of salted almonds (chopped), one-fourth pound of shelled filberts (chopped). Let stand for an hour or more in a dressing made of oil, orange juice, lemon juice, and a dash of tarragon vinegar. Arrange on lettuce leaves, and garnish with thin slices of kumquats and maraschino cherries. Arrange mayonnaise at one side or around the salad, but not on it. The mayonnaise may be colored light green or made with a very yellow yolk.

FRUIT SALAD.

Three grapefruit, one pineapple, three apples, half a pound of Malaga grapes, four ounces of blanched almonds. Pare and cut up fruit, placing on ice until ready for use. Just before serving turn fruit into colander to remove juice which may have formed; then lightly mix in dressing and serve immediately. *Dressing.*—Make a mayonnaise of one pint of olive oil, seasoning very highly with red pepper, lemon juice, and salt; one teaspoonful of sugar, and one teaspoonful of mustard. Make mayonnaise very stiff. Have ready one pint of cream whipped until it will stand alone. When ready to serve salad, mix cream with mayonnaise; then turn the fruit into mixture and serve immediately. Keep all ingredients very cold. It is important in seasoning mayonnaise to remember that the seasoning put in has to answer for the entire salad, as salt and other seasoning added to the fruit before has a tendency to wither and take away the crispness.

FRUIT SALAD.

Separate grapefruit into small plugs; carefully remove all white skin. Peel Malaga grapes and remove seeds; add French dressing immediately before serving. Serve in a half skin of nice grapefruit.

POTATO SALAD.

Boil four medium-sized potatoes. Cut in small pieces one large bunch of celery. Put in ice until cold, and before serving pour over mayonnaise dressing. Serve on lettuce leaves.

MARSHMALLOW SALAD.

Cut half a pound of marshmallows in little cubes, and mix with an equal quantity of grape juice, pineapple, and Malaga grapes. Serve with mayonnaise.

PIMENTO SALAD.

Fill Spanish peppers with Neufchatel cheese and bread crumbs mixed well together. Place in the oven long enough to melt cheese, and when cold place on lettuce leaves and serve with mayonnaise.

WALDORF SALAD.

Take six large apples, and pare carefully and chop fine; one teacup of finely chopped celery, half teacup of pecans, one tablespoonful of sugar. Mix all together, and dress with a rich mayonnaise dressing. Serve on lettuce leaves.

TOMATO SALAD.

Like most other kinds, it should be dressed only just before serving; and for variety cucumbers, Spanish onions, or both may be mixed with the tomatoes. For dressing use either the French dressing or mayonnaise.

FRUIT SALAD.

Take four nice, large apples; peel and chop fine. Add two bananas, one teacup of pecans chopped fine, three oranges, and one pound of Malaga grapes cut in halves. Mix all together, sweeten to taste, and serve with whipped cream.

CREAM SALAD DRESSING.

To two well-beaten eggs add one teaspoonful of sugar, one-quarter spoonful of salt and mustard, three tablespoonfuls of vinegar, and one of cream. Cook the mixture in a double boiler, stirring till it thickens like cream. Cool and use.

WHITE CHERRY SALAD.—NO. 1.

One can of white cherries, one small can of pineapple chunks, five cents' worth of marshmallows, ten cents worth of shelled pecans, one stalk of celery. Stone the cherries, cut the chunks in small pieces, pull the marshmallows into small pieces, chop pecans fine, and use only the lower portion of the celery cut into small pieces. Mix all together.

WHITE CHERRY SALAD.—NO. 2.

Remove the seeds from large canned cherries by cutting a slit in the side of the cherry with a very sharp knife. Put half a pecan in each cherry. Place in a circle on a lettuce leaf on each plate, with a mound of mayonnaise in the center.

BANANA SALAD.

Cut six bananas in half, and roll in a teacupful of ground nuts. Serve on lettuce leaves with mayonnaise dressing.

FROZEN CHEESE SALAD.

One pint of cream, whipped stiff; one pint of grated cheese; one can of pimentos, cut small; one tablespoonful of powdered gelatine dissolved in a small quantity of water; one pound of grated nuts. Season highly with lemon juice, tabasco, Worcestershire sauce, and salt. Put in baking powder cans; grease the rim of can at the top with lard, so the top will come off easily after freezing. Set in packed ice and salt for six hours. Slice round, and serve on lettuce leaf with mayonnaise.

FROZEN PERFECTION SALAD.

Peel and chop fresh tomatoes and celery, or use one large can of tomatoes. Mix half and half; add a little sweet red peppers, parsley, pepper, salt, and vinegar; one teaspoonful of powdered gelatine dissolved in a small quantity of water, the juice of one lemon, a dash of sugar. Pack tightly in baking powder cans; grease rim of top of can with lard, so the top will come off easily after freezing. Set in a bed of ice and salt for three to six hours. Serve on lettuce leaves with mayonnaise dressing, or cut in dice and serve in cases made of red or green peppers. A delicious accompaniment to cold sliced chicken or veal.

SAUCES FOR FISH AND MEATS.

SAUCE WITH OYSTERS FOR FISH.

To one pint of strained oyster liquor add one goblet of claret, the juice of half a lemon, a blade of mace, and one tablespoonful of butter thickened with a tablespoonful of flour. When this is scalding hot, add half a pound of butter, stirring all till it melts; then add twenty oysters. Let scald, not boil, and serve.

FISH SAUCE.

Cream the yolks of four eggs in a tablespoonful of vinegar; salt and pepper to taste. Add half a pound of butter, and place on the fire till it thickens; do not let it get too hot, or it will curdle.

SAUCE FOR FISH.

Take the yolks of six hard-boiled eggs, and cream them with sweet oil, mustard, walnut catchup, Worcestershire sauce, salt, pepper, and vinegar to taste. Pickle chopped fine improves it.

TARTAR SAUCE. (FOR BOILED OR BAKED FISH.)

Put into a small saucepan the yolks of two eggs, a dessertspoonful of vinegar, and a pinch of salt; whip up this mixture as quick as possible. When the whole forms a sort of cream, add two dessert-spoonfuls of oil and a teaspoonful of mustard (which must be well mixed previously), a pinch of parsley minced fine, and a little cayenne pepper. The oil should be put in drop by drop to mix perfectly. Heat thoroughly, not boil.

SAUCE PIQUANT. (FOR FRIED FISH.)

Take three tablespoonfuls of sweet oil, one of vinegar, one teaspoonful of mixed mustard, some fine salt, some onion minced fine, chopped parsley, bright red pepper pods cut up into small pieces. All these ingredients should be beaten well together and poured over the fish as it comes hot out of the frying pan.

MAYONNAISE.

Yolk of one cooked and one raw egg; one teaspoonful each of salt, sugar, and mustard; eight tablespoonfuls of olive oil; juice of one large lemon. Rub together the cooked egg, mustard, and sugar until like a paste; then cream into this the yolk of the raw egg. After this is light and creamy, begin to add the oil; stir in gradually one spoonful at a time until four are stirred in; then add a little lemon juice and stir in one at a time the other four spoonfuls of oil, then the rest of the lemon juice. Last of all, add a teaspoonful of salt, which will thicken the mayonnaise. This quantity will serve six or eight people.

VENISON SAUCE.

One pint of currant jelly, three-fourths of a pound of butter, four tablespoonfuls of brown sugar, one tablespoonful of ground mace and allspice, and one pint of wine. Boil till it thickens.

MINT SAUCE FOR LAMB.

Three tablespoonfuls of chopped mint, three tablespoonfuls of brown sugar, half a pint of vinegar, and a saltspoonful of salt; stir well until the sugar is dissolved. Do not heat.

CRANBERRY SAUCE.

To a quart of ripe cranberries add half a pint of water, stirring frequently; when soft, mash well; when done, stir in a pound of sugar. Let it boil up once, as much cooking after the sugar is put in will cause the sauce to be dark; pass through a sieve. Makes a beautiful jelly when cold.

MUSHROOM SAUCE.

Take a pint of mushrooms; remove the outside skins if fresh (if canned they are ready for use). Stew them slowly in milk or cream, seasoning with pepper, salt, and a spoonful of butter rolled in flour. Stew them until they are tender, stirring them with a silver spoon. This sauce, served with beefsteak or chicken boiled, is very good.

CAPER SAUCE.

Melt a quarter of a pound of butter with a tablespoonful of flour; add a pint of sweet milk, and let it come to a boil; season with salt and pepper; then add a teacup of capers and four eggs boiled hard and minced fine. Cucumber pickles, well minced, make a nice substitute. This is a nice sauce for boiled meats.

ONION SAUCE.—NO. 1.

Put six sliced onions in a saucepan with three tablespoonfuls of butter, one teaspoonful of salt, same of sugar, and half a teaspoonful of ground pepper. Cook slowly till it thickens to a pulp, stirring constantly; then add one pint of milk thickened with one tablespoonful of flour. Boil till about as thick as drawn butter. Strain through a coarse sieve and serve.

ONION SAUCE.—NO. 2.

Slice one onion; fry slightly in two tablespoonfuls of butter, in which one teaspoonful of flour has been stirred; pour into this one teacupful of sweet milk and a little chopped parsley. Cook a few minutes; pour over three hard-boiled eggs, minced fine. A very nice sauce for fish or boiled meats.

CELERY SAUCE.

Cut two heads of celery into small pieces; put them into a pint of water; boil until tender; then add one-half a tumbler of cream, salt, pepper, and a small lump of butter rolled in flour. Let the whole stew gently five minutes. To be eaten with boiled fowls.

TOMATO SAUCE.

Remove the skin by pouring boiling water over them; chop them up and put them in a stewpan; cook thoroughly; strain through a sieve; add a heaping tablespoonful of butter, pepper, and salt to taste and half a teaspoonful of allspice. Put it in the stewpan, and let cook slowly till it thickens. Use sugar instead of pepper, if preferred.

HORSE-RADISH SAUCE.

Mix together one dessert-spoonful of mustard, two tablespoonfuls of vinegar, and three tablespoonfuls of cream. Season with salt and grated horse-radish to suit the taste.

CURRY POWDER.

Pound fine and mix three ounces of coriander seeds, three of turmuric, one of vinegar, one of black pepper, one of mustard, one-quarter of an ounce of cinnamon, the same of cayenne pepper and cumin seed. Keep this powder in a bottle with a glass stopper.

TO MELT BUTTER.

Take four ounces of good butter; rub into it one tablespoonful of flour, one tablespoonful of water, a little salt; set the vessel in another of boiling water; shake it until the butter beings to boil. Do not place the pan containing the butter on the fire, as it is easily reduced to oil, and will be much impaired. This may be seasoned with any kind of herbs; a little more water is needed when herbs are used. Take parsley, boil for a few minutes, drain off the water, mince fine, and stir in the butter when it begins to draw. This sauce is fine for all boiled meats and fowl.

DRAWN BUTTER.

Take half a pint of boiling water, two teaspoonfuls of flour, two ounces of butter. Mix flour and butter till smooth; stir into the hot water, and salt to taste.

EGG SAUCE.

Make like drawn butter, with the addition of three eggs boiled hard and chopped fine. Serve this with fish.

BROWNING SUGAR. (FOR SOUPS AND SAUCES.)

Take half a pound of sugar, and add just water enough to wet it; pour in a vessel and simmer slowly, stirring all the time, until it is a light brown color; add one ounce of salt and water to the consistency of syrup. Boil a few minutes, taking off the scum. Keep in a bottle. Before putting in the soup or sauce stir in the quantity you intend using in a cup of the broth.

WHITE SAUCE.

One tumbler of milk or cream, a large teaspoonful of flour or corn starch, one teaspoonful of butter; salt and pepper to taste. Boil.

FRENCH DRESSING.

Mix three tablespoonfuls of olive oil, one of vinegar, half a teaspoonful of salt, and pepper to taste.

SANDWICHES.

HAM SANDWICH.

Cut bread into thin slices and butter nicely; spread on a little mustard, very thin; lay a slice of boiled ham between two of bread; or, if you choose, cold tongue grated.

SANDWICH.

Chop old ham very fine, or grate it; beat an egg thoroughly; mix some ground mustard; let half a pint of vinegar come to a boil, stir in the egg and mustard, and mix with the ham. After buttering thin slices of bread, spread on this mixture.

HAM TOAST.

Take a quarter of a pound of lean ham chopped fine, the yolks of three eggs well beaten, half a pound of butter, two tablespoonfuls of cream, and a little red pepper. Stir this over the fire until it thickens, and then spread on hot toast.

DEVILED TURKEY.

Take half a cup of tomatoes, one tablespoonful of catchup, one teaspoonful of dry mustard, one tablespoonful of butter, and a little red pepper. Pour this hot over the turkey after it is broiled.

CUCUMBER SANDWICH.

Pare and slice thin, and keep in ice water one-half hour. Spread any salad dressing on slices of bread, and lay slice of cucumber on. Tomatoes sliced or pimento sandwiches may be made the same way.

DATE SANDWICH.

Wash in tepid water; dry and stone them; remove scales and the thin skin near stone, if tough; add an equal amount of finely chopped walnuts, and moisten with soft butter or cream. Spread and cut in any shape desired. Combine fig and pecans or raisins and almonds in the same way.

CHEESE AND NUT SANDWICH.

Spread cream cheese with a layer of chopped nuts.

BANANA SANDWICH.

Spread Graham bread with thick cream; salt it; lay on thin lengthwise strips of bananas; add a dash of sugar and a few drops of lemon juice or bits of currant jelly, and cover with a slice of buttered white bread.

CELERY AND CREAM CHEESE SANDWICH.

Equal parts of minced celery and cream cheese moistened with mayonnaise.

NEUFCHATEL SANDWICH.

Beat two tablespoonfuls of butter with two rolls of Neufchatel cheese until creamy; season with salt and pepper and one teaspoonful of French or mayonnaise dressing. Spread on bread or crackers. Slices of stuffed olives may be used if liked.

WELSH RAREBIT FOR SANDWICH.

One-half pound of cheese, one-fourth teaspoonful of dry mustard, a dash of salt and pepper; as it melts add one-fourth cup of cream and one teaspoonful of any preferred table sauce. When blended serve on bread or wafers or toast.

SALAD SANDWICH.

Spread any mayonnaise or dressing on the slices of bread, and use any cold meats, as boiled ham, chicken, tongue, or minced meats of any kind. These make very substantial sandwiches.

EGG SANDWICH.

Mince hard-boiled eggs very fine; mix with minced olives or cress or parsley; moisten with butter or mayonnaise, season to taste, and spread between sliced bread.

PIMENTO AND CHEESE SANDWICH.

Grate one-half pound of cheese and chop one pint of pimentos (10-cent can will do as well), and mix with salad dressing. Sliced olives may be added.

SALMON SANDWICH.

One can of salmon, drained; one bunch of celery, chopped fine; cream dressing. Spread on lettuce leaf and serve.

LETTUCE SANDWICH.

Tender leaves of lettuce with mayonnaise, served between slices of bread.

CHEESE AND NUT SANDWICHES.

Chop fine half a cup of pecans or any nut you prefer; melt half a cup of Edam cheese, and blend it thoroughly with the nuts; add a saltspoonful of paprika and salt to taste. Spread on thin slices of bread, and cut in small squares or triangles.

CELERY SANDWICH.

Chop fine one cupful of celery, six stoned olives, and one tablespoonful of English walnuts. Moisten all with mayonnaise dressing to a paste and spread upon thin buttered bread.

CHEESE AND OLIVE SANDWICH.

Two pounds of cheese ground fine, two-egg mayonnaise, one pint of stuffed olives chopped. Mix all together and spread between thin slices of bread or lettuce cracker.

CLUB SANDWICH.

Sandwich bread sliced thin, one layer of broiled breakfast bacon, slice of fowl (chicken or turkey); then one layer of mayonnaise and lettuce leaf; butter last slice of bread.

NUT SANDWICH.

Mix ground pecans with enough mayonnaise to make paste, adding a little extra salt and cream. Spread on thinly buttered bread.

TOMATO SANDWICH.

Slice tomatoes, place on lettuce leaf, and cover with mayonnaise dressing; put between slices of bread cut very thin. Serve immediately.

EGG AND SARDINE SANDWICH.

Remove the skin and bone from one dozen good sardines, and mix to a paste with the yolks of three hard-boiled eggs and one teaspoonful of lemon juice. Rice the whites of the eggs and sprinkle over the sandwich. Butter is not necessary.

VEGETABLES.

Any vegetable is to be put directly into freshly boiling water, and keep the water boiling during the cooking process. The vegetables are to be put into the water, not the water poured over the vegetables. Add salt in proportion of a teaspoonful to one-half gallon of water for green vegetables.

ASPARAGUS.

Tie in bunches of about twenty-five each, and evenly as possible. Throw into warm, salted water, and boil quickly for twenty minutes. When done, take up with a skimmer and lay on buttered toast. Serve with drawn butter or cream sauce.

BUR ARTICHOKES.

The bur should be boiled in hot water, with a little salt, until tender, which you can ascertain by pulling out a leaf; if it leaves the bur easily, it is done. To be eaten with melted butter or oil, pepper, and vinegar.

STRING BEANS.

String the beans by breaking off the ends and pulling the fibrous thread on each side. If old, it is best to break them in two besides stringing. As they are strung, throw them into cold water until ready to be cooked. Put them in boiling water, with a little salt, and cook till tender, which will take about an hour. Drain them and season with butter, pepper, and cream; return to the saucepan, and cook a minute.

Another way to cook beans is to boil with a small piece of salt pork. The meat should be half done before putting in the beans, and also skim while cooking.

LIMA OR BUTTER BEANS.

Shell and wash them in cold water; put in enough boiling water to cover them, with a little salt. Boil for half an hour;

pour off the water, and season with butter and pepper. If they are a little old, add a small pinch of bicarbonate of soda.

TO BAKE DRY BEANS.

Soak them overnight in cold water; put them to boil in enough cold water to cover them well; let them boil two hours. Drain off the water, season with salt and pepper, and put in a dish to bake; place in the center of the beans a small piece of salt pork that has been boiled in another vessel, and bake for half an hour.

BRUSSELS SPROUTS.

Soak in water a short time, and wash it clean; boil in salt water. When done, strain and fry in a tablespoonful of butter, in which has been browned a tablespoonful of flour and a small onion cut fine; add pepper and salt to taste.

BEETS.

Wash them well; be careful not to cut the top too close to the beet or break off the ends, as this will allow both the color and sweetness to escape; boil one hour. When done, drop in cold water and rub off the skin and slice very thin. Dress with melted butter or salad oil, pepper, and salt; serve hot. They are more commonly dressed in vinegar, salt, and pepper, when cold. Old beets will take two hours to boil.

CABBAGE.

This vegetable, when properly cooked, will not disagree with the most delicate stomach. An eminent physician taught me how to have it prepared. It is simply to change the water two or three times while cooking; but be sure to have the water well drained each time, and a kettle of boiling water at hand to replace that which has been thrown off. Change the first water about half an hour after boiling, and so on as many times as you wish. Put the meat into the last water.

CABBAGE ETOUFFE.

Take a white-head cabbage; make two incisions across the head deep enough to cleanse it; wash it clean; then shake the water from it; strew between the leaves nice sausage meat, and tie up with strips of white cloth to keep it in shape. Have ready a very large spoonful of lard in a pot large enough to contain the cabbage; brown some flour, and when boiling put in the cabbage; cover closely. After twenty minutes withdraw the pot to a more gentle heat; simmer for two hours; salt and pepper to taste; serve whole.

STUFFED CABBAGE.

Take a good-sized, very hard head of cabbage; lay back half a dozen of the outside leaves, and cut a square out of the center of the cabbage; put back this square, and tie the leaves firmly around it; then plunge the cabbage in boiling salted water; let it boil till quite done, and remove from the water. Make a stuffing as for turkey; take out the square from the cabbage, and chop with this dressing. Fill the cabbage and place in a pot with one pint of cream or rich milk and two tablespoonfuls of butter. Let all simmer till most of the milk is absorbed.

HOT DRESSING FOR CABBAGE COOKED WITHOUT MEAT.

Beat together the yolks of two eggs, two tablespoonfuls of brown sugar, four tablespoonfuls of vinegar, a large tablespoonful of butter, and pepper and salt to taste. Stir well in a saucepan till it boils; then add a cup of milk or cream. Pour hot over the cabbage, and serve.

CORN PATTIES.

Take six ears of boiled corn; cut off from the cob by dividing the grains and scraping after cutting; season with pepper and salt. Mix with the yolks of four eggs well beaten and two tablespoonfuls of flour; whisk the whites to a stiff froth, and stir in last. Drop one tablespoonful at a time in hot lard, and fry a light brown on both sides.

FRIED CORN.

Cut the corn from the cobs, and put in a frying pan with one-half a tumbler of water to a quart; let it stew a short time, as it will be more tender; then stir in pepper and salt and a tablespoonful of lard, and fry a very light brown.

GREEN CORN PUDDING.

Take twelve ears of green corn, and grate it; add a quart of sweet milk, a quarter of a pound of fresh butter, four eggs well beaten, pepper and salt to the taste. Stir all well together, and bake one hour in a buttered dish.

SUCCOTASH.

Boil the corn and beans in separate pots until done; then cut and scrape the corn from the cob, and to every measure of beans allow two of corn. Mix them; season with milk, butter, pepper, and salt. Boil up once and serve.

GREEN CORN PUDDING, WITH CHICKEN.

Boil six large ears of corn; slice the grains off, commencing with a very thin coat of the outer grains. Boil a spring chicken until quite tender; salt, pepper, and flour each piece of the chicken. Beat four eggs with a small cup of butter, a spoonful of pepper and salt; add to the corn, making a thick batter with the top of the chicken water. Place the batter in a large buttered baking dish; lay the floured pieces of chicken carefully down into the batter; sift a little flour over the top of the batter, but not on the sides of the dish. Bake it until the bottom, sides, and top are a light brown.

CARROTS.

Carrots should be boiled in salt water until they can be pierced by a straw. The water should then be poured off, and the carrots stewed a few minutes in melted butter and cream.

CAULIFLOWER.

Wash it clean, peel the stem, wrap it in muslin, and boil in salt water one hour. Use butter or egg sauce. *Egg Sauce.*—Beat two tablespoonfuls of butter until it foams; stir with it the yolks of four eggs; add half a tablespoonful of flour, and stir it while boiling in some of the liquor of the cauliflower.

CAULIFLOWER OMELET.

Take the white part of a boiled cauliflower, after it is cold, and chop it very small. Mix with a sufficient quantity of well-beaten egg to make a very thick batter; then fry it in fresh butter, and serve hot.

FRIED EGG PLANT.—NO. 1.

Boil in water until perfectly done, first peeling it; mash well and stir into it, when cool, one egg, one tablespoonful of butter, one tablespoonful of flour to one plant; season with salt, pepper, and onion cut fine, if desired. Fry in cakes. The batter should be soft enough to drop with a spoon.

FRIED EGG PLANT.—NO. 2.

Peel the egg plant; parboil ten minutes; cut in slices crosswise; season with salt and pepper. Beat up one egg; dip the slices in the egg, then in cracker crumbs. Fry a light brown in boiling lard. Egg plants prepared in this way and fried in batter are equally nice.

BAKED EGG PLANT.

Cut the egg plant lengthwise; take out the inside, and mix it with nearly its bulk in bread crumbs, one egg, pepper, and salt. Fry the mixture in hot butter, return to the shells, and bake half an hour.

GRITS.—NO. 1.

Pick over and wash nicely; allow twice as much water as grits, season with salt, and boil till done. Cold grits can be nicely utilized by slicing and dipping the slices in a beaten egg in which there is mixed a little flour, and fry in hot lard.

GRITS.—NO. 2.

Soften the cold grits with warm water. Mix with eggs, a little butter, salt, and milk, and bake in a buttered dish.

HOMINY.

Wash thoroughly through two or three waters, and boil three or four hours, allowing twice the quantity of water to that of hominy. Just before it is done season with salt. Place a small lump of butter in a deep dish, and pour the hominy over it.

MUSHROOMS.

Cut off the stems, peel off the skins, and put in a stewpan with a little salt and water. Cook about half an hour; add butter, pepper, and thicken with a little flour. Boil five minutes and serve on toast or over steak. It is safest to stir with a silver spoon, as any toadstools, which are poisonous, will turn the spoon dark.

BROILED MUSHROOMS.

Wash, stem, and peel off the skins of the mushrooms; put them on the gridiron over hot coals, with the hollow side up; sprinkle a little pepper, salt, and butter on each one. Cook a few minutes, but do not turn.

STEWED OKRA.

Wash the okra in cold water, and cut it in thin slices crosswise. To one pint of okra add one small onion cut up, and one tablespoonful of flour; fry in a frying pan in which some slices of pork have been fried, or a large tablespoonful of lard. Scald and peel six tomatoes, and stir in the mixture. Cook until all are done.

TO BOIL OKRA.

Okra should be young and tender. Cut off the stems and the tip of the small end; boil till tender, but not long enough to cause it to fall to pieces; pour over melted butter seasoned with salt and pepper.

FRIED OKRA.

Boil the okra in salt water until tender; mash it up, and stir in one egg, pepper, salt, and flour enough to hold together. Take up a large spoonful, and fry in hot lard.

ONIONS.

Onions boiled in milk instead of water are rendered more delicate and improved in flavor. Let the milk boil; add a little salt. Peel the onions and put them in the boiling milk; and let them boil half an hour, or until well done. Drain them in a colander; put them in a warm dish, and pour a little melted butter over them; sprinkle with black pepper.

STEWED ONIONS.

Slice your onions. Have ready in your frying pan a tablespoonful of lard. When it is hot, put in the onions; let them fry a few minutes; pour in about half a cup of hot water or milk; sift over the top about a tablespoonful of flour; cover closely, and let it stew gently until the onions are done. Season with pepper and salt.

ONION OMELET.

Six large onions boiled quite done; mash and season with pepper, salt, one tablespoonful of butter, one-half cup of sweet milk, and one egg. Bake five minutes.

FRIED ONIONS.

Peel and slice the onions; season with pepper and salt to taste. Fry in boiling lard to a light brown.

ONION PUDDING.

One and a half cups of chopped onions, one cup of sweet milk, one slice of light bread, two eggs, one large spoonful of butter, pepper and salt to taste. Bake in a pudding dish. Cabbage pudding in the same proportions, substituting cabbage for onions.

PARSNIPS.

Wash and scrape them; cut in halves or quarters, according to the size. Boil them until tender—about half an hour. Season with butter, salt, and pepper.

PARSNIP FRITTERS.

Boil the parsnips until tender; mash and pass them through a colander; stir in one well-beaten egg and enough flour to make it hold together. Season and fry in hot lard.

FRIED PARSNIPS.

Boil until tender; slice them lengthwise; dip in batter and fry brown in hot lard.

PLANTAINS.

Cut your plantains lengthwise. Put them in a pan; cover with sugar, and let them stand for several hours, so that they will absorb the sugar. Fry in a spoonful of butter or bake in deep dish with a little lemon.

BOILED POTATOES.—NO. 1.

The best way to cook Irish potatoes is to put them in just enough boiling water to cover them, leaving the skins on. Let them boil steadily till done. When nearly done, put in a little salt. Remove the skins while hot, and just as you are going to send to the table, pour over melted butter. A very poor potato cooked in this way and pressed, while hot, in a coarse cloth will be mealy; and if mashed with a little butter, cream, or milk, will taste as good as the best. Potatoes should not be served in a covered dish, as the condensing of the steam makes them clammy.

BOILED POTATOES.—NO. 2.

Pare the potatoes very thin, as the best of the potato is near the skin. Put in sufficient boiling water, salted, to cover them. When done, pour off the water, and set back on the stove to dry, with the cover of the vessel removed to aid evaporation or a towel over the top to absorb vapor. Boil half an hour.

BOILED NEW POTATOES.

Rub off the skins with a coarse towel in cold water. Put them in boiling water and cook twenty minutes; drain off the water, sprinkle with a little pepper and salt, and pour melted butter or cream over them.

NEW POTATOES.

Skin, wash, and dry some new potatoes. Melt some butter in a stewpan; when it is hot, put the potatoes in it; simmer them slowly, turning them occasionally. When done, take them up and place them in another stewpan, with sufficient fresh butter to form a sauce; shake them over the fire merely till the butter is melted. Put them in a dish, and pour the butter over them, and sprinkle with a little salt.

POTATOES A LA CREME.

Put into a saucepan about two ounces of butter, a small tablespoonful of flour, some parsley chopped fine, salt, and pepper. Stir these together; add a wineglass of cream, and set it on the fire, stirring continually until it boils. Cut some boiled potatoes into slices, and put them into the saucepan with the mixture. Boil up once and serve hot.

POTATO BALLS.—NO. 1.

Two cups of mashed potatoes, one cup of grated ham, two well-beaten eggs, two tablespoonfuls of cream or milk, one tablespoonful of butter, salt and pepper to taste. Make into balls, roll in flour, and fry in boiling lard. This is a good way to utilize cold potatoes, and it is a nice breakfast dish.

POTATO BALLS.—NO. 2.

Boil the potatoes; peel, and mash smooth, with one egg and a little flour to keep it in form; add a little salt, pepper, and butter, and fry in boiling lard.

BAKED POTATO.

Boil the potatoes, and mash; add one egg, one tablespoonful of butter, and two tablespoonfuls of cream or milk. Bake quickly.

Potatoes roasted in a very hot oven are both healthy and palatable.

POTATOES MASHED WITH ONIONS.

Prepare some boiled onions by putting them through a sieve, and mix them with potatoes. Regulate according to taste, seasoning with butter, pepper, and salt.

MASHED POTATOES AND TURNIPS.

Boil Irish potatoes as in No. 2, mash, and season. Boil turnips, mash, and season. Allow two-thirds potatoes and one-third turnips. Mix well and add cream or milk to taste. This is an excellent dish if nicely prepared.

TO FRY SARATOGA POTATOES.

Pare and cut Irish potatoes very thin. Put them in cold water to soak overnight. When ready, take them out of the water and wipe them dry, as they will not brown if they are not well dried. Have your lard about as you would for frying doughnuts, dropping in about two handfuls at a time, stirring all the time, so that they will brown evenly. The quicker they are cooked—so that they do not burn—the better they are. Add a little salt when you take them out of the fat.

GREEN PEAS.

Shell and wash the peas. Cook in hot water enough to cover them for twenty minutes. When nearly done, add salt; take them up clear of water. Season with butter, and, if desired, add a little cream.

GREEN PEAS WITH MINT.

Put the peas in cold water to boil, with a little salt. Add one sprig of mint, one dessert-spoonful of sugar. When done, take out the mint, drain off the water, and season with butter and pepper.

This is an English method of cooking peas.

FRIED FIGS.

Have large, ripe figs; peel and cut in half the long way of the fruit. Fry in a pan of hot butter, leaving the flat side of the fig up. Fry a light brown, and after dishing sprinkle with brown sugar. These are almost, if not quite, equal to fried plantains.

TO BAKE LARGE, YELLOW CUCUMBERS.

Cut off each end, carefully scrape out the inside, and peel them. Make a force-meat of beef or veal, onions, a part of a clove of garlic, pepper, and salt; roll in flour, and fry in hot lard; add a little water, and let it cook over a slow fire. By cooking slowly it will make its own gravy.

TO BOIL RICE.

Wash one pint of rice and put in one and one-half pints of boiling water, with one teaspoonful of salt. When this boils up two or three times, set back where it will boil gently. Do not stir after setting back.

RICE CROQUETTES.

Half a cup of rice, one pint of milk, two tablespoonfuls of sugar, three eggs, one tablespoonful of melted butter, grated peel of a lemon, and a little salt. Soak the rice one or two hours in enough warm water to cover it; drain it almost dry; put in the milk. Steam until tender; add the sugar, butter, and salt; beat the eggs to a stiff froth, and add to the mixture. Cook five minutes, add the lemon peel, and turn all on a buttered dish. When cold, flour your hands and roll in oval-shaped balls; dip them in well-beaten eggs and cracker crumbs, and fry in boiling lard.

BOILED SWEET POTATOES.

Wash and boil as Irish potatoes, but without peeling. When done sufficiently to pierce with a straw, take up and peel. If large, cut in two the long way. Put in a covered dish and pour melted butter over them. Very new sweet potatoes should always be boiled, as they are not sufficiently juicy or sweet to bake.

BAKED SWEET POTATOES.

Wash and bake in the oven with the skins on. When done, serve without peeling. When roasting beef or pork, peeled sweet potatoes laid in the same pan around the meat and allowed to cook in the gravy are very nice. When cooked in this way the potatoes, if large, should be cut through the length, so as to get thoroughly done.

SLICED AND BAKED POTATOES.

Boil sweet potatoes nearly done, peel, and cut in slices, put in a dish a layer of potatoes, dot bits of butter over them, and sprinkle them well with sugar; add another layer of potatoes, butter, and sugar until the dish is full enough. Add very little water, and bake.

TO FRY SWEET POTATOES.

Parboil the potatoes; peel, cut in slices, and fry to a nice brown in boiling lard. They can be fried without boiling, though it will require a longer time and more lard or butter.

TO STEW SALSIFY, OR VEGETABLE OYSTERS.

Wash the roots nicely; parboil and scrape off the outer skin; cut in thick slices and put into a stewpan with water enough to cover well; add a little salt and pepper. Cook until quite tender; then pour off the water; put in a large tablespoonful of butter; thicken with a little flour. A tablespoonful of cream improves them very much. A tablespoonful of vinegar added gives a pleasant flavor. Serve hot. Carrots and parsnips may be prepared in the same way, leaving out the vinegar.

SALSIFY PATTIES.

Wash and scrape the roots; boil until quite tender; mash well. Make a batter of one egg, a teacupful of flour, half a tablespoonful of butter, a little salt and pepper, and a little milk. Stir this into the salsify, and drop a large spoonful into boiling lard. Fry brown.

SPINACH.

Wash thoroughly in two or three waters; boil in salted water for fifteen or twenty minutes; then drain in a sieve. Put in a saucepan, with butter and pepper to taste; warm through, and serve with hard-boiled eggs, sliced.

BOILED SQUASH.

Peel and cut. Boil the squash in salted water till tender. Drain and mash smoothly, seasoning with pepper and butter.

SQUASH FRITTERS.

Boil the squash; mash smooth with butter and pepper, adding a little flour and a well-beaten egg. Make in little cakes and fry in hot lard.

FRIED SQUASH.—NO. 1.

Peel and slice thin and evenly. Dip each slice in egg which has been seasoned with pepper and salt; then dip in bread or cracker crumbs, and fry in hot lard.

FRIED SQUASH.—NO. 2.

The slices of squash may be dipped in batter and fried in hot lard. When prepared in either of the above ways, it is almost impossible to distinguish it from egg plant.

MASHED TURNIPS.

Peel and boil in boiling water, with a little salt, until tender; drain them carefully from the water; mash smooth; and season with butter, pepper, and salt to taste.

WHOLE TURNIPS.

Peel and boil in salted water till tender; drain off the water and add cream, butter, pepper, and salt, to taste.

TOMATOES.

Pour scalding water over them, and let them remain in it a few minutes, or until the skins will come off easily. When peeled, put them in a stewpan with a little salt and butter, and stew them half an hour; add a little bread crumbs or grated cracker. If sugar is not used, add a little black pepper.

SCALLOPED TOMATOES.

Peel them; cover the bottom of a deep dish with them; put salt, pepper, and butter on them; then add a layer of bread crumbs or rolled cracker, then another layer of tomatoes and a layer of crumbs until the dish is filled; cover the top with crumbs. If sugar is desired, leave out pepper. Bake half an hour. If canned tomatoes are used, drain off the fluid before using.

STUFFED TOMATOES.

Select large and firm tomatoes. Cut a very thin slice off the end opposite the stem; carefully take out the seeds and juice, so as not to break the tomato. Mix with the seeds and juice stale bread crumbs or rolled cracker, salt, pepper (or sugar if preferred), two tablespoonfuls of butter. Then fill each tomato with the stuffing, place them in a deep baking dish, cover them with a thin layer of the above mixture, and sprinkle dry crumbs on top. Bake from one-half to three-quarters of an hour, according to the size of the tomato.

BROILED TOMATOES.

Cut them in thick silces. Place them on a well-buttered broiling iron over a clear fire, having previously sprinkled with salt and pepper. Have ready a warm dish; place them in it, and pour melted butter on them. Serve them quite hot.

BAKED TOMATOES.

Wash and cut the tomatoes in halves; take out the seeds. To six large tomatoes take half a pint of bread crumbs, one onion chopped fine, one ounce of butter, pepper and salt to taste. Fill the shells with the dressing; tie the halves together; bake in a pan with an ounce of butter and one gill of water; when soft, cut the thread and serve.

FRIED TOMATOES.

Wash and cut in halves; take out the seeds; season with pepper and salt, and fry slowly until soft.

SPANISH WAY TO COOK TOMATOES.

Peel a dozen ripe tomatoes, and fry them in butter, with two or three sliced green peppers; sprinkle on a little salt; add an onion, and cook well together.

EGGS AND TOMATOES.

Peel the skins from twelve large tomatoes. Put four spoonfuls of butter in a frying-pan; when hot, add one large onion chopped fine; let it fry for a few minutes, add the tomatoes, and when nearly done, six eggs well beaten.

MACARONI AND TOMATOES.

Boil one-half pound of macaroni in milk or water, and in a separate vessel stew one quart of tomatoes. Chop the tomatoes, and beat them up with two eggs, a tablespoonful of butter, and salt and pepper to taste. Mix all with the macaroni, and bake.

BAKED MACARONI.

Boil one-half pound of macaroni till tender; strain off the water, and put in a deep dish—buttered to prevent sticking—with layers of grated or fine-cut cheese, butter, pepper, and salt, alternating with layers of the macaroni. Finish with the cheese layer on top. Bake till a nice brown—about twenty minutes or half an hour.

MACARONI WITH EGGS.

Boil tender one-half pound of macaroni; drain off the water; beat well two eggs, and mix in the macaroni. Butter a dish, and put in alternate layers of macaroni and eggs, and grated cheese, pepper, and salt. Pour over all about half a teacup of milk. Bake till a good brown.

STARCHY VEGETABLES.

One must not eat starchy foods to excess. Dried beans and peas and Irish and sweet potatoes contain a large proportion of starch. Onions, squash, tomatoes, celery, beets, egg plant, cauliflower, artichokes, turnips, and carrots contain little starch. In boiling vegetables one should use as little water as possible; otherwise much of the valuable food salt will be lost. It is better to steam vegetables than to boil them, since the former method of cooking conserves the food salts. All vegetables should be cooked in soft water.

STUFFED SWEET PEPPERS.

Cut the ends off, take out seed, boil until tender; then mix tomatoes, bread crumbs, and onions; season to taste. Stuff peppers, put ends on; then put a little piece of butter and a few crumbs on top and bake, or fill with a little meat chopped fine and mixed with bread crumbs and the white of an egg seasoned with salt and pepper.

CUSHAW PUDDING.

Peel off rind; boil cushaw until tender; mash as for creamed potatoes; add butter to taste, plenty of sugar, two or three eggs, and sweet milk; flavor with nutmeg, cinnamon, and allspice, and bake.

BAKED CUSHAW.

Without peeling, cut cushaw into rings or small squares. Boil until almost done; then put in a large pan and cover with butter, sugar, and a little water. Bake until transparent, and serve as you would baked apples.

AMERICAN CHOP SUEY.

One pint of peas, three tablespoonfuls of bacon cut fine, two tablespoonfuls of onions cut fine, three tablespoonfuls of uncooked rice, one-half teaspoonful of extract of beef, salt, paprika, and a dash of black pepper. Steam the rice in equal parts of milk and water, with a little salt. Cook bacon and onions together until partly done; then add the peas and beef extract. Cook all about thirty minutes, and season with salt and pepper. Put rice in a dish and pour peas into it.

STUFFED CABBAGE.

Remove and save the outside leaves of a medium-sized head of cabbage. Take the hard, white head, and chop fine, as for slaw. Boil in clear water for half an hour; strain well. To the cabbage add three well-beaten eggs, six or eight crackers rolled fine, salt, and pepper. Place the leaves in a bowl which has been lined with a cloth; pour the mixture in, tie up very tight, and boil in water one hour. Pour the water off, remove the leaves, and cut into slices. Pour over the whole melted butter or drawn butter sauce.

BAKED IRISH POTATOES WITH PEANUT BUTTER.

Bake six large Irish potatoes; cut in halves and remove the inside, being careful not to break the skins; mash and season with one-half teaspoonful of salt, one-half teaspoonful of white pepper, a dash of cayenne, a heaping tablespoonful of butter, one cup of sweet milk, one-half of a ten-cent glass of peanut butter. Put back into the skins, and bake to a light brown.

POTATO SOUFFLE.

Bake potatoes until done; cut in halves without breaking the skins; scoop out the potato; add a tablespoonful of butter, a little hot milk, and salt and pepper to taste. Beat the whites of two eggs and mix with the potato. Fill the skins with the mixture, and brown in hot oven.

BREAD, BISCUIT, ETC.

MILK YEAST FOR BREAD.

Boil one pint of milk and half a teaspoonful of salt. When the milk is cool, stir in enough flour to make a batter as thin as cream. Keep in a warm place. It will require about six hours to rise. To make up in bread, add flour until it is a soft dough; then mix one tablespoonful of lard and let rise again for half an hour. Bake in a moderate oven.

YEAST CAKES.

Boil six large Irish potatoes in a quart of water; and when done, peel and smooth; then return to the water they were boiled in. When cold add one yeast cake dissolved in a little water, one tablespoonful of sugar, one pint of meal, and one pint of flour sifted together. Beat well and set to rise. When risen add corn meal until it is stiff; then roll out quite thin and cut with a biscuit cutter and put them on a paper well sprinkled with meal, to dry. In twelve hours turn them over on a fresh paper, and let them remain until perfectly dry. Keep in a cool place, and protect from flies. Use one yeast cake to two quarts of flour.

ROLLS AND LIGHT BREAD.

Take three pints of unsifted flour, and at noon have boiled a large Irish potato. While the potato is boiling dissolve the half of a gem yeast cake in a coffee cup of lukewarm water. Take *one* of the three pints of flour and *sift* it into a bowl. Mash the potato *quickly* and very smoothly, and while HOT; put it into the pint of flour, and mix potato and flour well together with the hand. Add a teaspoonful of sugar and a small teaspoonful of salt. Now pour onto this the cup of dissolved yeast; beat this batter well with a spoon; cover this bowl of batter, and place it where it will keep moderately warm. About eight o'clock at night sift the other two pints of flour on the biscuit board, leaving out a very little to knead the dough in the morning. Then take a tablespoonful of lard (not very heaping) ; mix it into the flour, adding another teaspoonful of sugar and a teaspoonful of salt. Now pour the batter into this flour, and knead the dough well; put this dough into a jar or bowl that has a cover. Early next morning knead this dough over; make into rolls, and set to rise for breakfast. If this recipe is exactly followed, it *cannot* fail.

POTATO YEAST.

Grate four Irish potatoes; scald well in a quart of boiling water half a teacup of sugar and the same quantity of salt. Put the mixture in a glass or stone jar, with a little yeast to make it rise; cork well, and keep it in a warm place the first day or until it ferments. For two quarts of flour use half a teacup of this yeast. It will keep for two weeks.

LIGHT ROLLS.

One quart of flour, a large spoonful of yeast, the same quantity of lard. Mix with warm water to a soft dough; cover well, and let it rise all night in a warm place. Make out in rolls in the morning. They will rise in twenty minutes. Bake in a moderate oven.

SWISS ROLLS.

Make a batter of one pint of flour, one cake of yeast dissolved in lukewarm water, and a large Irish potato if convenient; when risen, two quarts of flour, one tablespoonful of lard and one of sugar, two eggs, and half a tablespoonful of salt. Pour in the yeast, rub the dough smooth, and set it to rise again. When well risen, make it into splits as follows: Roll out the dough half an inch thick; baste top with butter; cut out the size of a biscuit; lay one on the top of the other, and set it to rise. Just before baking beat an egg and baste the top of each.

POCKETBOOKS.

Beat the yolks of four eggs with two dessert-spoonfuls of sugar; then add one teacup of sweet milk with one large yeast cake dissolved in it, and flour enough to make a stiff batter. Lastly, add the whites, after beating them to a stiff froth; let rise. When very light, add one tablespoonful of butter; also one of lard. Sift the flour and make a soft dough; let it rise again; then make your pocketbooks in the following manner: Work out the dough with a little more flour; roll in pieces about five inches long and three wide; spread very little butter on one end; sprinkle with flour; fold like a pocketbook, put them to rise, and when risen bake.

LIGHT BREAD.

One quart of flour, one pint of boiled fresh milk, one tablespoonful of lard, one tablespoonful of sugar, teaspoonful of salt, three tablespoonfuls of yeast dissolved in a little water; put the sugar and salt in the water. As soon as the milk boils, put it in a bowl to cool, and put in the lard. When quite cool, mix all and set it away to rise overnight. Next morning work in a pint or more of flour, into which put one teaspoonful of soda; make into rolls or loaves, and set to rise again; then bake.

EXCELLENT GRAHAM BREAD.

One quart of corn meal, one pint of Graham flour, one cup of sour milk, one cup of molasses, one teaspoonful of soda, one teaspoonful of salt, and bake three hours.

GRAHAM GEMS.

One cup of wheat flour, one cup of Graham flour, two eggs, two cups of fresh milk, half teaspoonful of salt. Grease and heat the pans very hot. Bake about half an hour.

GRAHAM BREAD.

To one quart of lukewarm water add one teaspoonful of salt, two of brown sugar, and yeast as for flour bread; thicken to a batter with sifted Graham flour, and let it rise until morning; then add one-half pint of new milk, one-fourth teacup of molasses, one-third teaspoonful of soda, a small piece of lard, and sufficient Graham flour to mold soft. Put into deep tins, and let rise. As soon as little cracks come on the top, put into a hot oven and bake one-third longer than flour bread. This bread is better if not molded too much.

RYE BREAD.

One pint of rye flour, one of corn meal, one tablespoonful of lard, one teaspoonful of salt, one teacup of good yeast. Mix with water enough to make a stiff dough; knead well; set to rise. When well risen, knead again and form into loaves.

RUSK.

One quart of flour, one cup of yeast, one of milk, one of brown sugar, three eggs, one nutmeg, two tablespoonfuls of butter. Rub the sugar, butter, and nutmeg in the flour; then add the eggs well beaten; next the yeast and milk. Make the dough at night; and if more flour is necessary, add it next morning. Make into rolls; let them rise a second time, and bake.

HEALING SPRINGS (VA.) SALLY LUNN.

To three well-beaten eggs add one tablespoonful of butter, one of sugar, one pint of sweet milk, one-half teacup of yeast. Mix in one and a half pounds of flour; let it rise; then beat it up again; and if too soft, beat in a little more flour. It should be of the consistency of muffin batter. Make it up at night for morning.

CREAM OF TARTAR BISCUIT.

Stir into one quart of flour two teaspoonfuls of cream of tartar, a little salt, one tablespoonful of butter or lard, with enough milk or water to make a soft dough. A tablespoonful of cream will improve them. They do not need much working.

BISCUIT.

One quart of flour, one tablespoonful of butter or lard, soda the size of a pea, mixed with milk or water, well worked, will make fifteen good biscuits.

One heaping pint of flour, one teaspoonful of salt, a piece of lard the size of a walnut, one-half teacup of new milk, and the same quantity of cold water. This makes a stiff, dry dough. It must be beaten or worked until it is perfectly elastic, then made into biscuits or rolled thin for crackers.

BISCUIT WITH YEAST.

Boil two large potatoes, and mash them while warm; put in one teaspoonful of sugar, one of salt, a dessert-spoonful of lard, one cup of yeast or yeast cake; thicken with flour to a thick dough. In the morning, work in a little more flour; puncture with a fork, and let rise.

CREAM BISCUIT.

To three coffee cups of sifted flour add one cup of sweet cream, two teaspoonfuls of yeast powder, a little salt; mix, and mold as little as possible to get dough in shape. Bake in a brisk oven. Should the cream be thin, melt a piece of butter and pour into it, as rubbing shortening into the flour makes the dough less spongy.

NICE BISCUIT ROLLS FOR TEA.

Make a nice biscuit dough, roll it out until it is about one-eighth of an inch thick; butter it; then sprinkle well with sugar. Begin at one end, as for jelly-cake, and roll; cut in pieces one and a half or two inches long; then bake.

SPLIT BISCUIT.

Two eggs, one pint of milk, one-half yeast cake, one tablespoonful of sugar, one of butter and lard mixed; put in flour enough to make a soft dough; add a little salt; cover close to rise. Next morning put on pastry board and work it; roll it out half an inch thick, and cut out biscuit with a biscuit cutter.

Put a piece of butter about the size of a pea in the center of each one, and put another biscuit on the top; grease your pan, put your biscuits in an inch apart, and grease each one of them on the top; set in a warm place to rise. This recipe will amply repay any one for her trouble.

ST. JAMES BREAD. (VERY NICE.)

One pint of flour, one pint of milk, two tablespoonfuls of lard (even full), two tablespoonfuls of sugar, two eggs, two teaspoonfuls of yeast powder, or a little soda and sour milk. Mix the yeast powder in the flour; beat the sugar and the yolks of the eggs together; add the whites well beaten; alternate flour and milk, putting in a little at a time; melt lard and pour in the batter. Bake in muffin molds or baking pans. Serve hot.

BELL FRITTERS.

Put into a stewpan a piece of butter the size of an egg; pour over it a pint of boiling water, and set it on the stove until ready to come to a boil; then stir in a pint of flour, making a smooth paste; stir constantly until as thick as mush. When milk-warm, stir in one egg at a time until five are added; put in a little salt; make into small balls, and drop into boiling lard; fry until a light brown.

BREAKFAST PUFFS.

Take one pint of milk, one pint of flour, two eggs, a lump of butter the size of an egg, and a little salt; place the flour in a bowl; put the butter in the center of the flour; break in the eggs, and knead thoroughly; then gradually add the milk so as to make a smooth batter. The puffs may be baked in a cast-iron pan with small divisions or small patty pans. These should be heated, buttered, and filled about two-thirds full. Place in a quick oven. They take but a few minutes to bake.

TURNOVERS.

To two pints of flour add three well-beaten eggs, a tablespoonful of sugar, one yeast cake, and a little salt; work it well, and put it to rise. In the morning work in a small tablespoonful of butter; make into thin cakes, and turn half edges, not quite meeting.

PAPOOS. (GOOD.)

One cup of flour, one cup of milk, one egg, and one teaspoonful of salt. Bake in a quick oven in rings.

HOMINY BREAKFAST DROPS.

Mix three tablespoonfuls of boiled hominy with two of flour and half a teaspoonful of salt. Dissolve one tablespoonful of butter in a gill of milk, and pour it on the hominy; add flour enough to roll this into cakes, and cut out like biscuits. Bake quickly.

DECEPTIONS.

Take the yolks of three eggs and the white of one worked up with as much flour as will make it as thick as biscuit dough. Beat well; it must be very light. Divide in small pieces and roll very thin. Have ready a skillet of boiling lard. Put one in at a time, and turn as soon as done; then take out and put on a sifter or dish and sprinkle sugar on them.

BANNOCKS.

Take four tablespoonfuls of meal and dissolve in a little milk or water to a liquid; pour in a pint of boiling milk; add a little salt and a small piece of butter. When cold, beat up two eggs and stir them in; grease little muffin pans, and bake in a quick oven. Very nice for breakfast.

CRUMPETS.

One quart of flour, two teaspoonfuls of cream of tartar sifted in the flour, two eggs beaten separately very light, one spoonful of salt, one quart of milk, and a teaspoonful of soda dissolved in some of the milk and put in last. Bake in round cakes to cover the bottom of a plate. Butter them, while hot, with melted butter.

MUFFINS.

One quart of flour, two eggs beaten very light, one pint of milk, one tablespoonful of butter, one teaspoonful of salt, one yeast cake. Make up at night to rise; when risen, drop the batter from the spoon, first dipping the spoon in water to prevent sticking. Let rise in muffin pans, and bake quickly.

CREAM MUFFINS.

One tumbler of cream, one of flour, a little salt, two eggs (the whites and yolks beaten separately). Bake quickly in patty pans. These are excellent.

ST. CHARLES MUFFIN BREAD.

One pint of meal, one pint of buttermilk, two eggs, one tablespoonful of butter (measure, and then melt), one-half teaspoonful of soda dissolved in the milk, a little salt. Bake in pans or rings.

MUFFINS WITHOUT EGGS.

One pint of sweet or sour milk, one-half pint of flour, one teaspoonful of soda, two teaspoonfuls of cream of tartar, one-half teaspoonful of salt. Beat well and bake quickly.

WAFFLES.

To one pint of milk add two eggs, one pint of flour, a large tablespoonful of lard, a teaspoonful of salt, and a teaspoonful of carbonate of soda dissolved in the milk.

BATTERCAKES WITH ONE EGG.

One pint of buttermilk, one pint and a half of flour, one egg, one large kitchen-spoonful of melted lard, half a teaspoonful of soda, salt to taste.

Nice waffles may be made from the above recipe by using more milk to make the batter thinner.

SWEET POTATO WAFFLES.

Two large tablespoonfuls of mashed potatoes, one of butter, one of sugar, four of flour, a pint of milk, and a teaspoonful of salt, well beaten together. Bake in waffle irons.

WAFERS.

Put in a quart of sifted flour two cups of butter; wet this with a tumbler of water into which a teaspoonful of salt has been dissolved; work very little; cut in small pieces; and if too large after closing the irons, trim the edges.

CRACKERS.

Rub eight ounces of butter into two pounds of flour, one teaspoonful of salt, two of soda, and milk enough to make a stiff dough; beat it with a rolling-pin until it blisters; roll out thin, and cut with a tumbler; bake about fifteen minutes. They may be returned to the oven after they are all baked, to make them crisp.

CRACKNELS.

Take a quart of flour, half a nutmeg grated, the yolks of four eggs beaten with four spoonfuls of rose water. Mix all to a stiff paste with cold water; rub in a pound of butter; make into cracknel shapes; put them into boiling water, and boil until they float; take them out, and put them in cold water. When hardened, lay them out to dry, and then bake them in tin plates.

BUCKWHEAT CAKES.

One pint of buckwheat mixed at night with a yeast cake. In the morning add one pint of buckwheat, a little milk, a teaspoonful of soda, one egg, two tablespoonfuls of molasses.

FRENCH TOAST.

Beat four eggs very light, and stir them into a pint of cold, rich milk. Slice some nice baker's bread; dip the slices into the eggs and milk, and then lay them in a skillet of hot lard, and fry brown; sprinkle a little powdered sugar over them when taken out, and a little cinnamon also if that spice is liked. Serve while hot. If nicely prepared, this is an excellent dish for breakfast or tea.

CREAM TOAST.

Boil one quart of milk; stir in a tablespoonful of butter and a little salt; take two tablespoonfuls of corn starch or flour mixed with a little milk; pour it into the quart of milk, and let it boil a few minutes. Have ready the toasted bread on a dish, and pour the boiling mixture on it. Send to the table hot.

FLANNEL CAKES.

One pint of nice clabber, one pint of flour, a piece of butter or lard the size of an egg, a teaspoonful of soda stirred in the milk, two eggs, and a teaspoonful of salt. Beat the eggs separately, and stir in the whites last. Very good.

BREAKFAST CAKES.

Take a saucerful of stale bread crumbs, and mix with a teacup of milk; add three eggs and flour sufficient to make a good batter, a teaspoonful of yeast powders, half a teaspoonful of salt. Bake immediately.

BATTER CAKES.

Put half a teaspoonful of lard in a pint of sifted meal; pour over this enough boiling water to moisten it thoroughly; add one quart of flour, half a teaspoonful of salt, enough sour milk to make a good batter, half a teaspoonful of soda dissolved in sour milk, and one well-beaten egg.

CORN CAKES.

One pint of sifted corn meal, one teaspoonful of salt, two spoonfuls of butter, four tablespoonfuls of cream, two eggs well beaten; add milk until it is a thin batter. Bake in pans.

OWENDON CORN BREAD.

Two cups of boiled hominy. While hot mix with it a large tablespoonful of butter or lard; next add a pint of milk stirred in gradually, a half pint of corn meal, and four well-beaten eggs. The batter should be the consistency of rich boiled custard; if thicker, add more milk. Bake with a good deal of heat at the bottom of the oven and not too much at the top, so as to allow it to rise. The pan ought to be a deep one to allow for rising. It has the appearance, when cooked, of a batter pudding.

RICE CORN BREAD.

One pint of boiled rice, one pint of corn meal, one ounce of butter, two eggs, one pint of sweet milk. Beat the eggs very light; then add the milk and melted butter; beat the rice until perfectly smooth, and then add the eggs and milk. Lastly, add the corn meal; beat all together very light, and bake in a quick oven.

CORN BREAD.

Three eggs beaten separately, two cups of sour milk or buttermilk, one teaspoonful of soda dissolved in boiling water, one tablespoonful of white sugar, one teaspoonful of salt, and corn meal enough to make a thin batter. Bake in a quick oven.

THE FAMOUS ST. CHARLES INDIAN BREAD.

Beat two eggs very light; mix alternately with them one pint of sour milk or buttermilk, one pint of fine corn meal. Melt one tablespoonful of butter, and add to the mixture. Dissolve one teaspoonful of soda or saleratus in a small quantity of the milk; then beat all hard and bake in a quick oven

PLAIN CORN BREAD.

Mix the meal with cold water to a stiff dough; salt to suit the taste; shape with the hands in small cakes or loaves. Do not bake too long or the crust will be too hard.

POTATO BUNS.

Mix in yeast jar or bowl one cup of mashed Irish potatoes, one-half cup of sugar, three-fourths cup of lard, one cup of flour, two eggs, one cup of sweet milk that has been scalded and allowed to cool, one-half cup of warm water in which one cake of compressed yeast or one cake of Magic yeast has been dissolved. Keep in warm place two or three hours to rise. Stir in seven cups of flour and salt to taste; let rise two hours; roll half an inch thick, using some flour. Cut with small cutter; butter one and put another on top; let rise two hours and bake in moderate oven. In placing in pan, put an inch apart.

FOUR-HOUR ROLLS. (FINE.)

One even tablespoonful of lard and butter, six cups of sifted flour, two tablespoonfuls of sugar, one and one-half cups of water (lukewarm), one yeast cake for the four hours and a half of yeast cake for overnight, one teaspoonful of salt. Mix lard, butter, and yeast in the lukewarm water; mix well with part of flour. Let rise two hours or till double the size; then work in the rest of the flour, and put the salt in the dough after it is mixed, as it retards its rising. Let rise two hours more, and bake in warm oven with necessary heat.

BREAKFAST ROLLS.

One cup of sour milk, two cups of cream, one teaspoonful of soda, one teaspoonful of salt; flour to make dough stiff enough to drop off of spoon. Bake in moderate oven.

SPICED ROLLS.

Take a piece from your bread dough and roll it out half an inch thick; brush the top with melted butter, and cover thickly with cinnamon, sugar, currants, or raisins. Commence at one end and roll as for jelly cake; then cut it an inch thick and lay in pan as for biscuit. Let rise, and bake twenty minutes.

MILK BISCUIT.

One quart of flour; add one teaspoonful of salt, two heaping teaspoonfuls of baking powder, one tablespoonful of sugar. Sift all together. Rub into this two or three ounces of lard; mix with three gills of milk. Handle as little as possible. Roll out, cut into biscuit. Bake in a quick oven about fifteen minutes.

NUT BREAD.

Two and one-half cups of white flour, two and one-half level teaspoonfuls of baking powder, one-half cup of sugar, one-half teaspoonful of salt, three-fourths cup of nut meats chopped, one egg beaten light, one cup of milk. Sift together three or four times flour, baking powder, sugar, and salt; add nut meats; add milk to beaten egg, and stir the liquid into dry ingredients. Bake in bread pan one hour in rather slow oven.

MEXICAN MUFFINS.

Two eggs, two and one-half cups of flour, one cup of sweet milk, three teaspoonfuls of baking powder, two teaspoonfuls of melted butter; add one teaspoonful of sugar and it is a fine Sally Lunn. Bake in a square pan.

OATMEAL COOKIES.

One cup of sugar, two eggs, one-half cup of butter, with one teaspoonful of cooking oil; one teaspoonful of soda in half a cup of sour milk; two cups brown flour; two cups of Scotch oats, one cup of chopped raisins, one teaspoonful of cinnamon, teaspoonful of vanilla, pinch of salt. Cream butter and sugar together; add the yolks of the two eggs well beaten, the milk, flour, oats, floured raisins, and, lastly, the whites beaten to a stiff froth. Drop a teaspoonful at a time into a well-greased pan, and bake in a quick oven.

OATMEAL CAKES.

Two and one-half cups of uncooked oatmeal, two and one-half cups of flour, one and one-half cups of brown sugar, pinch of salt, one tablespoonful of cinnamon, level teaspoonful of soda. Mix all well together in bowl, break in two eggs, put in one cup of butter or lard, and gradually work all together into stiff dough. Roll thin. Bake in greased pans.

BAKING POWDER ROLLS.

One quart of flour, two tablespoonfuls of sugar, three teaspoonfuls of baking powder, two eggs, a pinch of salt, half a cup of butter. Sift sugar, baking powder, salt, and flour together; cream butter into these; then break in eggs. Mix with sweet milk to a soft dough; roll into biscuit, or make pocketbook rolls; brush over with sweet milk.

MUFFINS.

Two cups of sifted flour, one rounding tablespoonful of lard, two eggs, one heaping teaspoonful of baking powder, and a pinch of salt. Mix all together with water enough to have the batter just run from the spoon. Have the muffin pan very hot and well greased before putting in the batter. Iron muffin pans are the best.

WAFFLES.

Take three large spoonfuls of grits that have been cooked for breakfast, and while hot add an even spoonful of lard; dissolve these and add one cup of flour with a little cold water; then two eggs and one more cup of flour, and water enough to make the batter the desired consistency; and, lastly, one heaping teaspoonful of baking powder. Be careful not to make the batter too thin. Bake in hot irons.

RAISED DOUGHNUTS.

Mix together three cupfuls of bread dough ready for shaping into loaves, one and one-fourth cups of butter, one cup of sugar, two eggs, and cinnamon or nutmeg as desired. Let rise until doubled in bulk; then roll into a thin sheet and cut into rings. Let rise again for twenty minutes, and fry in deep fat.

SALLY LUNN. (GOOD.)

Three tablespoonfuls of sugar, one tablespoonful of butter; cream together. Add yolks of three eggs, one cup of sweet milk, one pint of unsifted flour; add more flour if necessary. Add whites of three eggs well beaten and three level teaspoonfuls of yeast powder. Bake in a hot oven, and serve at once with butter.

COFFEE COOKIES.

One cup of sugar, one-half cup of liquid coffee, one cup of butter, one-half cup of molasses, one teaspoonful of soda, one-half teaspoonful of ginger, one-half teaspoonful of cinnamon; work in flour enough to make a stiff dough, like biscuit. Sift sugar over top. Brush off surplus sugar, cut out, and bake in quick oven.

BEATEN BISCUIT.

Rub thoroughly into a pint of flour one dessert-spoonful of lard and one-half teaspoonful of salt; add gradually one cup of fresh milk, kneading all the while; the dough must be stiff. Now beat steadily for twenty minutes, roll out thin, stick over with a fork, and cut out; put in a biscuit pan, bake in a moderately quick oven for twenty minutes.

CHEESE STRAWS.

Roll out some paste, sprinkle one-half of it thickly with grated cheese and a little cayenne pepper, fold, and roll very thin; sprinkle again and roll thin; cut into long, narrow strips, and bake in tins in a hot oven until light brown.

BROWN BREAD.

One and one-half cups of Graham flour, two cups of corn meal, one-half cup of molasses, one pint of milk, one-half teaspoonful of soda. Steam three hours.

SUET PUDDING.

One cup of chopped suet, one cup of molasses, one cup of milk, three and one-half cups of flour, one cup of fruit, one teaspoonful of soda. Steam three hours; serve with butter sauce.

STRAWBERRY SHORTCAKE.

One large tablespoonful of butter, two tablespoonfuls of sugar, one well-beaten egg, two even teaspoonfuls of cream of tartar, one cup of milk, one small teaspoonful of soda, three cups of flour, and strawberries sweetened with sugar. Cream butter and sugar; add beaten egg; cut cream of tartar in the flour; dissolve soda in milk, and add last. Bake in layers; cover layer with strawberries. Lay on the top, and dust with sugar or cover with whipped cream.

OYSTER SHORTCAKE.

Stir into one quart of sifted flour a teaspoonful of salt and three level teaspoonfuls of baking powder; then rub in a heaping tablespoonful of butter and enough sweet milk to make a soft dough. Roll out to an inch thickness; cut in rounds the size of a tea plate, and bake in a hot oven. While the cake is baking, prepare the filling by creaming together half a cup of butter with a heaping tablespoonful of flour; then stir in one-third of a cup of sweet milk, and cook until smooth; then season a pint of strained oysters to taste, add them to the filling, and cook them until plump. Split the shortcake, spread with butter, and put the oysters between the layers, reserving the cream to pour over the top.

CAKES.

GENERAL DIRECTIONS FOR CAKE.

Cake, to be nice, should be made of the best materials. Butter and eggs should both be fresh. Some persons entertain the mistaken notion that butter which cannot be eaten on bread will do very well for cake. On the contrary, the baking increases the bad flavor. It is a good plan to wash the butter in clear water before using it. The whites and yolks of the eggs should be beaten to a stiff froth separately. Brown sugar will answer for some kinds of cake, if free from lumps and creamed well with the butter. When soda is used, dissolve before adding to the general mixture. Butter the baking pan well, covering the bottom with buttered white paper. In cake-baking much of the success depends on the oven, which should be well and evenly heated before the cake is put in. Fruit cake should remain in the oven while it cools down gradually, but in baking other cake never allow the heat to diminish, or the cake will fall. Avoid moving the cake while baking, as moving tends to make it heavy. When the cake is done it will leave the sides of the pan. It is a good plan to put a pan filled with warm water on the top range of the stove after the cake rises, as it prevents burning or cooking too fast. To prevent browning too fast, lay a paper over the top of the cake. Avoid any exposing to draught while baking.

FRUIT CAKE.

One pound of sugar, one pound of butter, one pound of flour, twelve eggs, three pounds of raisins, three pounds of currants, two pounds of citron, three pounds of almonds (chopped, not *too* fine), one ounce of allspice, one ounce of cinnamon, one pint of brandy, half pint of rose water, three tablespoonfuls of cloves, and two nutmegs. The fruit should be dredged with sifted flour before putting it in the batter, to prevent its sinking; stir in lightly. Put white paper in the bottom of pans; grease well with butter; then put in a layer of batter and a layer of citron until pans are full.

WEDDING CAKE.

Five pounds of flour, four pounds of sugar, three and one-half pounds of butter, three dozen eggs (leaving out four whites), six pounds of washed and well-dried currants, two pounds of seeded raisins, two pounds of citron, two ounces of mace, one ounce of cinnamon, one ounce of cloves, one cup of molasses, one teaspoonful of soda, two wineglassfuls of good brandy. Cream the butter and sugar, then add the thoroughly beaten eggs; molasses, brandy, and spices should then be added. Stir the flour in gently. The fruit should be well rubbed in flour. (Do not use any of the five pounds for this purpose.) Citron should be sliced thin and set in two or three thick layers as the dough is put in the pans. Bake gently three or four hours.

WHITE FRUIT CAKE.

One pound of sugar, one pound of citron, one pound of flour, half a pound of butter, twelve eggs (yolks and whites beaten separately), two grated cocoanuts, one pound of blanched almonds (split), two teaspoonfuls of cream of tartar, and one teaspoonful of soda.

LOAF CAKE.

Ten eggs with three whites left out, one pound of sugar, one pound of butter, one pound of flour, one pound of citron, two pounds of currants, two tablespoonfuls of cinnamon, one teaspoonful of cloves, four grated nutmegs, one cup of molasses, and one wineglass of brandy. Use the whites for frosting.

CUP FRUIT CAKE.

Four cups of flour, one and a half cups of sugar, one-half cup of molasses, four eggs, one large cup of butter, one pound of currants, one pound of raisins, one-half pound of citron, one-half teaspoonful of soda, half teaspoonful of cloves, half teaspoonful of cinnamon, half a teaspoonful of spice, and one-half teacup of wine or water.

POUND CAKE.

One pound of flour, one pound of eggs, one pound of sugar, and one pound of butter. Cream the butter and flour together till perfectly light. Beat the eggs separately, beating the sugar with the yolks; then add alternately the whites and creamed butter. Lastly, add one tablespoonful of lemon juice and one teaspoonful of extract of lemon. Bake quickly.

WHITE POUND CAKE.

One pound of flour, one pound of white sugar, three-fourths pound of butter washed and worked to a cream; ten eggs, leaving out three yolks; one-half cup of cream (if sour, stir in a little soda to sweeten). Flavor with vanilla or extract of almonds.

CORN STARCH CAKE.

One-quarter of a pound of corn starch, one-quarter of a pound of flour, half a pound of butter, one-half pound of sugar, and the whites of eight eggs. Rub one teaspoonful of cream of tartar in the flour, dissolve one-half teaspoonful of soda in a *small* quantity of sweet milk, and put in last.

SPONGE CAKE.—NO. 1.

Beat the yolks of ten eggs with one pound of sugar; then add the whites of the eggs, well beaten. Stir in a little over half a pound of flour, and bake with a moderate fire. Never beat after the flour is added.

SPONGE CAKE.—NO. 2.

Take as many eggs as you please, the weight of the eggs in sugar, half their weight in flour.

LADY FINGERS.

One pound of sugar, one pound two ounces of flour; flavor to suit the taste. Sixteen eggs; beat yolks and sugar together, and beat the whites to a stiff froth. Stir in flour lightly, and never beat *any mixture* long after adding the flour, as it toughens it. Make a funnel-shaped bag of canvas; insert a tube (tin will answer) half inch in diameter in the small end. Use this bag to shape your lady fingers on the paper; then dust them lightly with powdered sugar. After they are done and cool, wet the paper, and they will come off easily; this will moisten the lady fingers. Stick two together, back to back, while moist.

GOLD CAKE.

Beat the yolks of eight eggs very light, and mix with them one cup of sugar and three-fourths cup of butter previously stirred to a cream. Add two cups of sifted flour, half a teaspoonful of soda dissolved in half a cup of sweet milk; when well mixed, stir in one teaspoonful of cream of tartar. Flavor to taste.

SILVER CAKE.—NO. 1.

One pound of white sugar, three-fourths pound of flour, half pound of butter, whites of fourteen eggs. Beat the sugar and eggs till the mixture looks like icing. Cream the butter and flour well together; then mix with the icing. When well mixed add two teaspoonfuls of yeast powder dissolved in wine. Flavor to taste.

SILVER CAKE.—NO. 2.

Two cups of white sugar, two and a half cups of sifted flour, half cup of butter, three-fourths cup of sweet milk, half teaspoonful of soda dissolved in the milk, one teaspoonful of cream of tartar, and the whites of eight eggs. Flavor with peach, vanilla, or rose water. Stir the butter and sugar to a cream; add the eggs beaten stiff, then the flour and the milk and soda. Stir the whole several minutes, then add the cream of tartar and essence.

DELICATE CAKE.

One cup of butter, two cups of sugar, three cups of flour, half cup of sweet milk, the whites of eight eggs, two teaspoonfuls of cream of tartar, and one teaspoonful of soda. Flavor to taste.

LADY CAKE.

Whites of six eggs well beaten, four teacups of sifted flour, one cup of butter, one cup of sweet milk, two cups of white sugar, one teaspoonful of soda, and two teaspoonfuls of cream of tartar. If sour milk is used, leave out the cream of tartar.

CUP CAKE.

One cup of butter, one cup of sweet milk, two of sugar, three of flour, four eggs, and one teaspoonful of yeast powder. Flavor with extract of vanilla.

CREAM CUP CAKE.

Four cups of flour, two cups of sugar, three cups of cream, and four eggs. Beat well and bake in square tin pans, and when cold cut in squares. Bake in a quick oven.

CUP CHOCOLATE CAKE.

Six eggs, three cups of powdered sugar, four cups of flour, one cup of milk, one cup of butter, one and one-half cups of grated chocolate, one teaspoonful of yeast powder.

COFFEE CUP CAKE.

One cup of cold, strong coffee, one cup of sugar, one cup of molasses, one cup of stoned raisins, one cup of butter, five cups of flour, one teaspoonful of soda, one teaspoonful of allspice, and one teaspoonful of cinnamon.

JELLY CAKE.

Use cup cake recipe, and bake in jelly cake pans. When partially cold, spread a layer of jelly or marmalade, alternating with cake layers, till it is the thickness desired. Let a layer of cake be on top.

ROLL JELLY CAKE.

Four eggs, one cup of flour, one teaspoonful of cream of tartar, half teaspoonful of soda, one cup of sugar, and a pinch of salt. This will make two cakes. Spread thin on long tins, and bake. When baked, turn from the tins; spread jelly quickly over the cake while warm, and roll immediately.

LEMON JELLY CAKE.

Six eggs, two cups of sugar beaten well together, three cups of sifted flour, a small pinch of salt, eight tablespoonfuls of cold water, and three teaspoonfuls of yeast powder. Bake in jelly cake pans in a quick oven. *Filling for Above.*—Three eggs, one cup of sugar, two lemons (juice and grated rinds), one teacupful of water thickened to the consistency of rich cream with flour. Let all boil together, and when cool spread between the cakes.

SPONGE LAYER CAKE.

One coffee cup of sugar, one coffee cup of flour, one teaspoonful of yeast powder or one teaspoonful of cream of tartar, half teaspoonful of soda, one tablespoonful of milk, and two eggs. Bake in thin pans, as for jelly cake. *Filling for Cake.*—One pint of milk, one large tablespoonful of corn starch, one cup of sugar, the yolks of three eggs; boil and flavor with vanilla. The whites of eggs save for meringue. When this is cold, lay alternate layers of cake and filling. The meringue is made by beating the whites of the three eggs with a small cup of pulverized white sugar; flavor with vanilla and lemon; beat well. Lay this on the top cake, and put it in the oven to get hard but not brown; then put this on the others for the top layer.

COCOANUT CAKE.

One coffee cup of butter, two coffee cups of powdered sugar, three coffee cups of flour, ten eggs, one teaspoonful of cream of tartar, one-half teaspoonful of soda, and one cocoanut finely grated. Stir the butter and sugar together till it becomes creamy; then add the whites of the eggs beaten to a stiff froth; next the yolks beaten very light. Then stir in one cup of flour; then the soda, dry; then another cup of flour and the cream of tartar, dry; then the last cup of flour, followed by the cocoanut stirred in very lightly. Put in the oven without jelly, etc., till it is the size desired.

ANGEL'S FOOD.

Grate one cocoanut, one pound of grated chocolate. Take the whites of four eggs and one pound of powdered sugar; let it cook as in boiled icing. When it begins to rope, take half of it and mix with all the chocolate; mix the other half with the cocoanut, reserving enough of the nut to sprinkle on top of the cake. Have either pound or cup cake baked in jelly cake pans. Put a layer of cake, chocolate, cake, cocoanut, cake, jelly, etc., till it is the size desired.

ORANGE CAKE.

Two cups of sugar, three cups of flour, half cup of water or milk, the yolks of five eggs and the whites of three, one teaspoonful of yeast powder, and grated rind of an orange. Bake in jelly cake tins. *Filling for Above.*—The whites of two eggs well beaten with one pound of pulverized sugar, and the juice of the orange. Spread this icing between and on top of the cake. Lemon may be used instead of orange, if preferred.

CREAM CAKES.

One cup of butter, two cups of sugar, three cups of flour, one cup of milk, four eggs, a teaspoonful of lemon (or any extract desired), and a tablespoonful of yeast powder. Bake in jelly pans. Make a custard of one pint of milk, two eggs, half a cup of sugar, a tablespoonful of corn starch, and a piece of butter the size of an egg. When cold, place between the cakes as you do jelly.

MARBLE CAKE.

DARK.—Yolks of seven eggs, two cups of brown sugar, one cup of butter, one cup of molasses, five cups of flour unsifted, one cup of milk, one teaspoonful of soda, cloves, nutmeg, cinnamon, and allspice; dissolve the soda in molasses.

LIGHT.—Whites of seven eggs, two cups of white sugar, one cup of butter, three cups of flour, half cup of milk, one teaspoonful of cream of tartar, half teaspoonful of soda. Put alternately about a handful of each, or any way the taste may dictate to be prettily marbled. A part of the light may be colored with cochineal and put in with the light and dark with good effect.

SPICE CAKE.

Three eggs, one cup of butter, three cups of sugar, four of flour, one of milk, one teaspoonful of yeast powder, one tablespoonful of allspice, ginger, cloves, cinnamon, and half a nutmeg.

MOLASSES SPICE CAKE.

One dozen eggs, one pound of butter, one pound of sugar, a pint of molasses, two pounds of flour, a wineglassful of spices, and a teaspoonful of soda. Mix like pound cake.

ALMOND CAKE.

Ten eggs, one pound of sugar, three-quarters of a pound of butter, and three-quarters of a pound of flour. Add half a pound of almonds, blanched and beaten fine, with a wineglassful of rose water.

HICKORY NUT CAKE.

One cup of sugar, two eggs, two-thirds cup of sweet cream, two cups of flour, one teaspoonful of soda, and two of cream tartar. Season with lemon or cinnamon extract, or with grated nutmeg. Bake in jelly tins enough for four layers. *Filling between the Layers.*—One cup of sweet, thin cream; put on a dish, and bring to a boil; dissolve a tablespoonful of corn starch in new milk, and stir into the heated cream; cook a few minutes; then add to the cooked cream a pint of hickory nut meats sliced finely. Spread between the layers of cake while warm; frost the top layer of cake.

QUEEN CAKE.

One pound of sugar, one pound of flour, half pound of butter, five eggs, one gill of cream, one nutmeg, half teaspoonful of soda, and two pounds of chopped raisins.

IRENE CAKE.

Five cups of flour, two of butter, four of sugar, one of milk, one of wine, six eggs, one teaspoonful of soda, one of cloves, one orange peel, one pound of citron, and two pounds of washed currants. Beat the whites and yolks separately.

IMPERIAL CAKE.

One pound of flour, one pound of sugar, one pound of butter, one pound of raisins stoned and chopped, half a pound of blanched almonds, one-fourth pound of citron, eight eggs, two wineglassfuls of wine, and half teaspoonful of mace.

TURBAN CAKE.

Two cups of milk, two eggs, a little salt, and flour enough to make a batter. Bake in cups fifteen minutes. Nice for lunch or tea, hot.

ONE-EGG CAKE.

One egg, one cup of sweet milk, one and a half cups of sugar, three cups of flour, one tablespoonful of butter, and one teaspoonful of yeast powder.

TEA CAKES.

Two eggs, one cup of sugar, one and a half tablespoonfuls of butter, two teaspoonfuls of cream of tartar rubbed into the dry flour, one teaspoonful of soda dissolved in a little milk, flour sufficient to roll into a soft dough. Flavor with grated nutmeg or to taste. Bake in a quick oven.

SOFT TEA CAKE.

Five eggs, half pound of butter, half pound of sugar, one pound of flour, one wineglassful of brandy, one nutmeg, one teaspoonful of soda. To be dropped in with a spoon.

SUGAR CAKES WITHOUT EGGS.

Three pounds of flour, one and a half pounds of sugar, fourteen ounces of butter, a small teaspoonful of soda or yeast powder sifted with the flour, half pint of milk. Rub the butter, sugar, and flour together; then wet with the milk and roll out thin. Flavor to suit the taste.

GINGER POUND CAKE.

Five cups of flour, five eggs, two cups of butter, two cups of sugar, two cups of molasses, two tablespoonfuls of ginger, one of spice, one cup of sour milk, and one teaspoonful of soda.

SOFT GINGER CAKE.

Three cups of flour, one of sugar, one of molasses, one of butter, six eggs, two tablespoonfuls of ginger, one teaspoonful of soda dissolved in sour milk or vinegar. Bake in a moderate oven. With sauce it makes a nice dessert.

GINGER SNAPS.—NO. 1.

One pound of flour rubbed in one-quarter pound of butter, three-quarters pound of powdered sugar, one ounce ground ginger, and peel of a lemon. Work the ingredients well together, and roll thin and cut in small cakes. Bake as tea cakes.

GINGER SNAPS.—NO. 2.

One pint of molasses, one cup of butter, one cup of lard, half cup of buttermilk, one tablespoonful of soda, three eggs, and four tablespoonfuls of ginger; add flour to make a moderately stiff dough. Roll the dough very thin, and cut with a ring the size of a half dollar.

SUGAR GINGER CAKES.

Two cups of sugar, one cup of butter, one teaspoonful of soda, one cup of cold water, flour sufficient to roll it out very thin; ginger to the taste.

CRULLERS.—NO. 1.

Six eggs, one cup of butter, one nutmeg, two cups of sugar, one cup of sour milk, one-half teaspoonful of soda, and flour enough to roll. Fry in hot lard.

CRULLERS.—NO. 2.

Two eggs, one cup of sugar, a small piece of butter, one and a half nutmeg, two cups of milk, two teaspoonfuls of cream of tartar, and one of soda; flour to roll.

CREAM PUFFS.

One-half cup of water, two tablespoonfuls of butter. Let come to a boil, then add hurriedly one-half cup of flour. Stir while over fire until perfectly smooth. Set aside to cool (not to become cold); add two eggs. Beat first egg in thoroughly before adding second egg. Drop in small cakes on buttered pan, and bake evenly for forty minutes. Split and fill with whipped cream.

SWEET WAFERS.—NO. 1.

One egg, four tablespoonfuls of sugar, one tablespoonful of butter, four heaping tablespoonfuls of flour made into batter and dropped into the irons. If the butter does not furnish salt enough, add a little.

SWEET WAFERS.—NO. 2.

Four eggs, three teacupfuls of flour, two cups of sugar, and one cup of butter.

CHOCOLATE MACAROONS.

Scrape fine half a pound of Baker's chocolate. Beat stiff the whites of four eggs, and stir into the eggs one pound of powdered sugar and the scraped chocolate, adding a very little flour. Shape the mixture into small, thick cakes, and lay them, not too close, on a buttered tin, and bake them a few minutes. Sift sugar over them while warm.

SUGAR KISSES.

The whites of four eggs whisked to a stiff froth, and stir in half a pound of sifted white sugar. Flavor to taste. When stiff drop it on white paper, the shape and size desired, an inch apart. The paper should previously be laid on a clean board half an inch thick. Put them into a hot oven, and bake until they are a light brown. Slip them off the paper with a table knife, and stick the broad edges of every two of them together; and if pressed gently, they will adhere. When finished they should be the size and shape of an egg.

SOFT ICING.

Beat the whites of four eggs to a stiff froth. Stir in one pound of pulverized white sugar; then put on the stove in a flat earthen dish, and cook until heated through, stirring all the time. Spread on your cake while the icing is hot, keeping the knife hot by dipping in hot water, which will make it perfectly smooth, having no ridges.

COLD ICING.—NO. 1.

Whites of three eggs. When partially beaten, stir in one pound of powdered sugar and juice of one lemon; then beat till white and thick. Before icing tops of cakes rub them slightly with flour. Spread on the icing with a knife, dipping constantly in cold water to make the icing smooth.

COLD ICING.—NO. 2.

Four eggs, one pound of powdered sugar, and a very little acetic acid.

CHOCOLATE CREAM.

Mix one cup of grated chocolate, one cup of sugar, one and a half of milk, and one egg together. Boil till thick as custard, and flavor with vanilla. Spread between the cakes, as in cream cakes.

CHOCOLATE LOAF CAKE.

Half cup butter, one cup sugar, yolks three eggs, one small cup sweet milk, four tablespoonfuls grated chocolate (or cocoa) dissolved in a little hot water; two cups of flour well sifted with two teaspoonfuls of baking powder. Beat steadily for five minutes, then add the beaten whites of two eggs, using one for frosting. Bake in a square tin, in not too hot an oven. Extra nice.

HOT WATER GINGER BREAD.

One-half cup of sugar, one-half cup butter, one cup molasses, four or four and one-half cups of flour, two teaspoonfuls of soda, one teaspoonful of cinnamon, one teaspoonful of ginger, one-half teaspoonful of cloves, one-half teaspoonful of salt, one cup of boiling water, two eggs. Cream sugar and butter; add molasses and beaten egg; add flour mixed with soda, salt, and spices; add hot water.

UNCOOKED LEMON AND ORANGE FILLING.

Take two lumps of sugar, one orange, one lemon, one and one-half cups of powdered sugar. Rub cubes of sugar over the rind of the orange. Put in bowl, and dissolve with the lemon juice. Add sugar until it is smooth and ready to spread. Peel orange, remove the pith, cut in very thin slices, and put on cake with frosting.

ICE CREAM CAKE.

Two tablespoonfuls of butter, one cup of sugar, one-half cup of milk, one-half teaspoonful of flavoring, two scant cups of flour, two even teaspoonfuls of baking powder, whites of three eggs. Cream butter, add sugar and a little of the milk; cream until light and white; add flour and sifted powders, milk, and flavors; mix thoroughly. Lastly, cut in the whites, which have been beaten to a stiff froth. Bake in layers, and put together with filling.

LEMON JELLY CAKE.

Two cups of sugar, one cup of milk or water, three cups of flour, one-half cup of butter, one teaspoonful of soda, two teaspoonfuls of cream of tartar, three eggs. Bake in layers. *Filling.*—Three lemons (grated rind and juice), one cup of sugar, one-half cup of water, one teaspoonful of butter, one tablespoonful of flour or corn starch. Boil until it thickens, cool, and spread between layers.

NUT GEMS.

One-half cup of brown sugar, one-half cup of flour, one egg beaten separately, one-half teaspoonful of yeast powder, pinch of salt; add last one-half cup of nuts picked out and chopped fine. Bake in a quick oven.

DROP MOLASSES CAKES.

One large cup of molasses, three cups of flour, one heaping tablespoonful of lard, one heaping teaspoonful of soda. Put molasses, lard, and soda on the stove until lard melts; then stir in flour. Drop a teaspoonful at a place in greased pan, and bake. The batter must be *very* stiff. Leave room for them to spread. Flavor with ginger or lemon.

NUT CAKE.

Six eggs well beaten, two teacups of sugar, three and one-half cups of flour, one cup of butter, four cups of hickory nuts (or any nuts convenient), one-half cup of sweet milk, one pound of raisins, two wineglassfuls of brandy or wine, two teaspoonfuls of baking powder, one tablespoonful each of ground cinnamon, spice, cloves, and nutmeg.

JAM CAKE.

One cup of sugar, three-fourths cup of butter, three eggs, three-fourths cup of jam (peach preferred), two and one-half cups of flour, teaspoonful of cinnamon, one of nutmeg, one of allspice, one teaspoonful of soda in half cup of sweet milk. Cream sugar and butter, add yolks of eggs; then jam, spices, whites (beaten stiff), flour, and, lastly, soda and milk. Bake in layers, with boiled icing as filling and ice the top.

DATE CAKE.

Six eggs, one cup of cracker dust, one cup of sugar, one-fourth pound of dates, juice of one orange, peel from one lemon, one teaspoonful of cinnamon, one teaspoonful cocoa, one-half teaspoonful of nutmeg, one teaspoonful of yeast powder. Roll dates in cracker dust with yeast powder; beat to cream yolks and sugar together—the longer the better; add spices and cocoa, next the whites beaten stiff, then dates with cracker dust and yeast powder. Next add juice of orange and lemon peel.

ANGEL CAKE.

Whites of six eggs, three-fourths cup of granulated sugar, one-half cup of flour, one-half teaspoonful of vanilla, one teaspoonful of cream of tartar. Put cream of tartar into flour, and sift five or six times. Sift sugar twice. Put a pinch of salt in whites of eggs, and whip very stiff. Add sugar to whipped whites. Put sugar on end of platter, and gradually beat in from below. Add flour in the same way, and, lastly, add the flavoring. Do not stop beating after the beating is begun, and keep batter very light. Bake in a perfectly bright, ungreased pan or one lined with paper. A pan with a tube in the center is best. Bake in a moderate oven thirty or forty minutes. Do not move or jar it while it is baking. Try with a broomstraw before removing it from oven, and do not let it get too deeply colored. Let it stand in pan a few minutes. Loosen it around sides, and it will fall out.

LADY BALTIMORE CAKE.

One cup of butter, two cups of sugar, three and one-half cups of flour, one cup of sweet milk, whites of six eggs, two level teaspoonfuls of baking powder, one teaspoonful of rose water. Bake in three layers. *Filling and Icing.*—Three cups of granulated sugar, one cup of boiling water. Cook until it spins a thread, then pour over the stiffly beaten whites of three eggs; add one cup of chopped raisins, one cup of pecans, and six or eight dried figs cut in thin strips. Ice the top and sides.

FRUIT LAYER CAKE.

Four eggs, three cups of flour, one cup of butter, one cup of sweet milk, two cups of pecans, one cup of raisins, two tablespoonfuls of cinnamon, one cup of molasses, two teaspoonfuls of baking powder. Bake in layers, and put together with icing.

POUND CAKE.

Twelve eggs, one pound of sugar, one pound of flour, one-half pound and one tablespoonful of butter. Flavor with rose water. Cream flour and butter till white and fluffy. Beat into this mixture the yolks of the eggs beaten till very light, and the whites of the eggs beaten till very dry and stiff. Stir these rapidly into the other ingredients, and bake immediately in a papered pan. Oven should be cool at first; let heat increase gradually. Bake one hour and a half.

PECAN COOKIES.

Four eggs, one scant pint of sugar, one full pint of flour, one-fourth teaspoonful of baking powder, a little salt, one pint of chopped and floured pecans (about eighty half pecans). Drop the mixture on greased tins—not more than one-half a spoonful. Press half a pecan into each, and bake in a moderate oven.

PINK-AND-WHITE LAYER CAKE.

Rub together to cream one cup of butter and two cups of sugar; add the well-beaten whites of six eggs, one cup of sweet milk, four of sifted flour, one teaspoonful of baking powder sifted with the flour. Bake two layers white, then color the remainder of the batter with fruit coloring. Flavor as desired. This makes four or five layers. *Filling.*—Custard of one pint of milk, two eggs, one-half cup of sugar, one tablespoonful of corn starch, lump of butter the size of an egg. Flavor.

WHITE COCOANUT CAKE.

One cup of butter, two cups of sugar, three cups of flour, whites of six eggs, two teaspoonfuls of baking powder. Cream butter and sugar, next add flour, then the beaten whites of six eggs. The baking powder must be added last, and a little grated lemon rind. *Filling.*—Two cups of sugar, one-half cup of water. Cook until it spins a thread, and then pour it into the whites of two well-beaten eggs. Spread between layers and on top and sprinkle cocoanut.

HALF-POUND CAKE.

One cup of butter, one and one-half cups of powdered sugar, four eggs, one-half cup of milk, two cups of flour, one level teaspoonful of baking powder. Flavor to taste. Cream butter and sugar, add the well-beaten yolks of eggs, then the milk and flour sifted with the baking powder and a pinch of salt. Lastly, beat in the whites of the eggs beaten stiff. Bake in a moderate oven fifty minutes.

FAIRIES' CAKE.

One-half cup of butter, one cup of sugar, one cup of milk, two cups of flour, two teaspoonfuls of baking powder, a pinch of salt, the whites of three eggs. Beat together the butter and sugar, add the milk, then the flour, salt, and baking powder together. Beat the whites of the eggs to a stiff froth, and fold them lightly in. Bake in a greased pan in a moderate oven about three-quarters of an hour.

NUT CAKE.

Twelve eggs, one pound of butter, one pound of sugar, one pound of flour, two pounds of citron (some sliced and some chopped), two pounds of blanched almonds, two pounds of grated cocoanut, one wineglassful of wine, one tablespoonful of mace, one tablespoonful of cinnamon, two tablespoonfuls of baking powder. This recipe makes a very large cake. Half the ingredients makes a cake of a beautiful size.

VALENTINE CAKES.

One tablespoonful of melted butter, one and one-half cups of flour, two even teaspoonfuls baking powder, one-half teaspoonful of soda, three-fourths cup of sour milk, three-fourths cup of sugar, one egg. Method: Beat egg and milk together. Mix soda and baking powder together. Mix milk and egg mixture with flour into a smooth batter. Add sugar, butter, and baking powder last.

FRUIT COOKIES.

Two eggs, one cup of butter and lard mixed, one and one-half cups of sugar (brown preferred), one cup of chopped raisins, three tablespoonfuls of sour milk (clabbered), one teaspoonful each of soda, cinnamon, and nutmeg; flour to make stiff. Cream butter and sugar; add eggs, and beat; then add milk. Sift soda with flour; when nearly stiff enough to roll on board without sticking, add raisins dredged with flour. Roll and cut. Bake in rather hot oven.

OATMEAL COOKIES.

Shortening (butter and lard), one tablespoonful of sugar, two eggs, four tablespoonfuls of milk, three-fourths tablespoonfuls of soda, one teaspoonful of cinnamon, one-half teaspoonful of salt, two cups of rolled oats, one cup of raisins (chipped), two cups of flour. Method: Cream butter and sugar, add eggs and milk. Add one tablespoonful of flour sifted with soda, salt, and spices. Lastly, add rolled oats and raisins.

DEVIL'S CAKE.

Two cups of brown sugar, one-half cup of butter, two eggs, one-half cup sour milk, one-half cup of warm water, one teaspoonful of soda dissolved in water, one-half cup of grated chocolate, three cups of flour. Bake in layers. *Filling.*—One-half cup of butter, two cups of brown sugar, one-half cup of sweet milk.

ROCKS.

One and one-half cups of sugar, one cup of butter, one and one-half cups of raisins (chopped fine), two and one-half cups of flour, three eggs, one-half teaspoonful of soda (in a little hot water), one cup of nuts. Drop into pan in small cakes.

GOOD PLAIN CAKE.

Two cups of sugar, one cup of butter, three cups of flour (before using sift twice), one cup water, six eggs, leaving out whites of three for icing. Cream butter and sugar; add eggs, beating very hard after each egg. Add water and flour, two teaspoonfuls of yeast powders; then one teaspoonful of lemon and one of vanilla.

GOOD CHOCOLATE ICING.

Four cups of granulated sugar, one and one-third cups of sweet milk, one-half cake of chocolate, one large tablespoonful of butter, two teaspoonfuls of vanilla. Let sugar and milk boil; then put in chocolate, and let it rest on large spoon to keep from sticking to vessel. Cook until it hardens when stirred on a saucer; then add butter and vanilla. Beat until cool, and then spread.

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PIES.

GENERAL RULES FOR PASTRY.

Pastry should be made on a cold, smooth substance, such as marble, mixing with a knife. It should be made quickly; much handling makes it heavy. Great nicety is required in wetting the paste, too little moisture rendering it dry and crumbly, while too much makes it tough and heavy. Reserve half of the butter and a fourth of the flour to be used in rolling out the paste. Roll it out lightly, dredge with flour, and spread with butter; fold and roll again, repeating the same three or four times, always rolling fast and pressing on lightly. When you see the surface of the paste covered with blisters, you may be sure that it is a success—that is, if it is baked properly, for the quality of the paste depends much on the baking. The oven should be well and evenly heated before baking, and not allowed to cool.

PUFF PASTE.—NO. 1.

Wash one-half pound of butter, first washing the bowl and hands in hot water, then in cold water. Wash butter in cold water. Squeeze and work it until it feels waxy. Pat until no water will fly from it. Take a tablespoonful of the butter; lay the rest in a cool place. Work the spoonful in one-half pound of pastry flour, and with a little cold water moisten into a stiff dough. Toss on a floured board, and knead into a ball. Cover with a towel to prevent crust, and let stand for five minutes. Roll out as nearly square as possible, and with the thumb and finger place bits of prepared butter over one-half, folding the other half as quickly as possible, so as to include as much air as possible. Pat gently with rolling-pin, and let rest seven minutes; then pat and roll out as before. Repeat this five times; then lay on ice, well covered.

PUFF PASTE.—NO. 2.

One pound of flour, three-quarters of a pound of butter. Rub into the flour two ounces of butter; then make a dough with cold water. Roll in butter and flour according to the general directions given above.

EASY PASTRY.

One after-dinner coffee cup of lard, flour, ice water, and salt enough to make a stiff dough. Mix; roll out; grease with lard; roll out and grease, continuing this until all the lard is used. Place in ice box. Later in the day bake in quick oven.

PLAIN PASTRY.

Three cups of flour, one cup of butter, one cup of lard, one cup of cold water; mix with a knife; roll from you. This is enough for two pies, with crusts top and bottom.

PASTRY FOR MEAT PIES.

One quart of flour, half pound of lard. Dissolve a teaspoonful of soda in a cup of sour milk, and mix with a knife, stirring as little as possible.

BOILED APPLE DUMPLINGS.

Pare and core ten or twelve apples; cover each apple separately with pastry; tie up in thin cloths. Boil until tender. Serve with sauce.

BAKED APPLE DUMPLINGS.

Pare, quarter, and core eight or ten apples; roll out pieces of paste the size of a common saucer; place an apple upon each piece, and close the edges of the paste around the fruit. Put the dumplings in a large dish. Serve a sauce made of one cup of butter and three cups of sugar well creamed together flavor with nutmeg; bake one hour. Peach dumplings may be made in the same way.

ALTONA FRITTERS.

Make a batter of eight eggs, half pint of milk, six large spoonfuls of sifted flour, one teaspoonful of salt. Into this batter put half a dozen apples pared, cored, and cut in quarters; let each piece of apple be well covered with the batter. Then put each piece into boiling lard, and fry a light brown. Serve with sauce.

SLICED SWEET POTATO PIE.

Parboil and slice two medium-sized potatoes. Put them into a deep pie plate that has been previously lined with puff paste; pour over the potatoes a sauce made of one cup of sugar, half a cup of butter, and one cup of boiling water; flavor with a teaspoonful of cinnamon, teaspoonful of cloves, and allspice mixed and the juice and grated rinds of two lemons; cover with paste. Bake in a slow oven.

SWEET POTATO PIE.

One pound of potatoes boiled and rubbed smooth, half pound of sugar, a small cup of cream, one-fourth pound of butter, four eggs, nutmeg and lemon to suit the taste. Bake in a crust. This quantity will make two large pies.

IRISH POTATO PIE.

Two cupfuls of boiled potatoes nicely strained through a colander, one cup of butter, one of milk, two of sugar, six eggs; flavor with wine and nutmeg. Bake in pastry or in a dish like a pudding.

A DELICIOUS APPLE PIE.

Six apples of medium size, a tumblerful of crushed sugar, three tablespoonfuls of butter or two tumblerfuls of rich cream, six eggs, the juice and grated rind of one lemon. Peel the apples and grate them; cream the butter and sugar together; beat the whites and yolks of the eggs separately; mix as for cake. Bake in paste.

APPLE PIE.

Peel, core, and stew the apples until transparent; pass through a sieve; sweeten to taste; add one cup of cream; flavor with lemon; bake in puff paste. Have ready the whites of four eggs beaten to a stiff froth, with six tablespoonfuls of sugar; flavor with lemon; spread over the pies, return to the oven, and brown lightly.

FRUIT PIES IN VARIETY.

Prepare and stew your fruit; sweeten to taste. They need no flavoring. Bake between thin crusts. Plums require more sugar than any other fruit. Serve with cream.

RHUBARB PIE.

Put rhubarb in deep plates lined with pie crust, with a thick layer of sugar to each layer of rhubarb. A little grated lemon peel may be added. Place over the top a thin crust; press tightly around the edge of the plate. Bake about an hour in a slow oven. Rhubarb pie must not be baked quickly.

DRIED FRUIT PIE.

Beat six eggs and six tablespoonfuls of sugar together; add one cup of milk and one tablespoonful of butter. Have a cup of dried fruit (peaches or apples) stewed until very soft and rubbed through a sifter; sweeten to taste and add to the other ingredients; flavor with lemon. Bake in paste.

COCOANUT PIE.

The well-beaten whites of six eggs. Cream one-fourth of a pound of butter with six tablespoonfuls of sugar; add one-half pound of grated cocoanut; stir in the whites of the eggs; flavor with a wineglass of wine and a little rose water. Bake in paste.

COCOANUT CUSTARD.

Eight eggs, one-half pound of butter, one pound of sugar, one large cocoanut and the milk of it. Cream the butter and sugar together; stir in the other ingredients; flavor with lemon. Bake in paste.

ALMOND PIE.

One-half pound of butter, one-half pound of sugar beaten to a cream, six eggs beaten very light, a little rose water, one-half pound of blanched almonds pounded fine, with rose water or brandy to prevent oiling. Mix all well and bake in puff paste.

LEMON PIE.—NO. 1.

Separate eight eggs. To yolks add eight heaping tablespoonfuls of sugar beaten as for cake; add grated rind and strain juice of four lemons; fold in stiffly beaten whites. Put in double boiler; cook until well done. Stir constantly. Put into baked crust. To each white add a tablespoonful of sugar, a little at a time. Beat as for icing, and spread on pie.

LEMON PIE.—NO. 2.

Six eggs, four tablespoonfuls of flour, two lemons, three cups of sugar. Cream six yolks and one white; add flour and juice and grated rind of lemons. Use the five whites for meringue.

LEMON CREAM PIE.

The juice and grated peel of two lemons, four eggs, one-quarter of a pound of butter, one pound of sugar. Beat all well together. Place on the fire, and cook until it becomes the consistency of custard; bake with under crust.

ORANGE PIE.

One-half pound of butter and half a pound of sugar beaten to a cream; four eggs, white and yolks beaten separately. Grate the rind of a sweet orange, and scrape the pulp from the inner skin, and stir with the butter, sugar, and eggs. Bake in puff paste.

PUMPKIN PIE.

One cup of sugar, one cup of stewed pumpkin, two cups of sweet milk, three eggs; flavor with ginger, nutmeg, and lemon peel. Bake in an open shell.

MOLASSES PIE.

One cup of molasses, one cup of sugar, half cup of milk, three eggs, a tablespoonful of butter; flavor with ginger, orange, or lemon. Bake in paste.

TRANSPARENT PIE.—NO. 1.

One dozen eggs, whites and yolks beaten separately; one pound of sugar; one pound of butter. Mix the ingredients nicely, and place on the fire; stir gently until done; bake in puff paste. Before putting in the mixture, bake the paste until it turns white.

TRANSPARENT PIE.—NO. 2.

Beat eight eggs; put them into a saucepan with a pound of sugar, one-half pound of butter, and a little nutmeg. Mix well; set on the fire; stir constantly until it thickens; set aside to cool. Make a rich puff paste; line a pie dish with it, and spread on a layer of sliced citron or preserved ginger; pour over the custard, and bake an hour in a moderate oven.

MINCEMEAT.

Two pounds of well-boiled beef or tongue chopped fine, to which add three pounds of raisins, three pounds of currants, one pound of citron chopped, the juice of six oranges with the peel chopped fine, one quart of preserved cranberries, four dozen pippin apples chopped, four tablespoonfuls of powdered cinnamon, three tablespoonfuls of allspice, six nutmegs. Mix together and chop well. Put in a saucepan two pounds of butter, two pounds of sugar, three pints of cooking brandy, three pints of sweet cider. Simmer this ten or fifteen minutes, and pour over the mincemeat boiling hot; stir thoroughly, and put away in stone jars until wanted. It is better to put in the apples fresh as you use the mincemeat—three large ones to the pint.

MRS. BRAM'S PRESERVE PIE.

Five eggs, one cup of sugar, one cup of butter, one cup of preserves (any kind). Bake pastry until white; add filling, and put meringue on top.

CRUST CUPS.

Yolks of two eggs, one-fourth pound of flour, one-half cup of sweet milk. Dip irons in batter, and fry in hot lard.

PUDDINGS.

GENERAL RULES.

In boiling puddings, mind that the cloth be perfectly clean. Dip it in hot water, and dredge well with flour by sifting the flour over it. When bagged, tie the string tight, leaving sufficient room in the bag for expansion by swelling. Flour and Indian puddings require much room. Put the pudding in a pot of boiling water, placing an old plate on the bottom. Keep sufficient water in the pot to cover the pudding, being careful not to let the boiling cease one second. A teakettle of boiling water should be at hand to add as the water boils away. Dip the pudding into cold water immediately upon taking out, which prevents its adhering to the cloth. Make your pudding bag of thick cloth; if it is thin, it will admit the water and deteriorate the pudding. If you use a pudding mold, grease well with butter from which the salt has been carefully washed.

CONFEDERATE PUDDING.

Rub thoroughly into four teacupfuls of sifted flour one teacupful of suet shredded and chopped fine, one teacupful of raisins seeded and chopped, the same quantity of currants washed and dried the day previous, and one teaspoonful of cinnamon. Stir into this one teacupful of molasses and the same quantity of milk. Pour into a pudding mold, and boil two hours. Eat hot, with sauce.

BOILED CAKE PUDDING.

One pound of sugar, one pound of flour, half a pound of butter, six eggs, one teacupful of milk, one teaspoonful of cream of tartar, half teaspoonful of soda. Sift the cream of tartar with the flour; mix the soda in the milk, and add it to the other ingredients when they are all mixed together. It is good with sliced citron or raisins and currants. If plain, boil two hours; if with fruit, three hours. Serve with wine sauce.

MINISTER'S PUDDING.

Three eggs, an equal weight of sugar and butter, and the weight of two eggs in flour. Cream the butter and sugar well together; beat the eggs, and mix with the butter and sugar, beating the whole to a stiff froth; then add the flour by degrees and the grated rind of a lemon. Pour in a mold, and boil gently for an hour. To be eaten with sauce.

BOILED BATTER PUDDING.

Nine eggs beaten until very light; then sift in a pint of flour; add a teaspoonful of salt; lastly, add a quart of milk. Pour in a pudding mold, and boil two hours. Eat with rich wine sauce.

ENGLISH PLUM PUDDING.

Eight eggs, one pound and a half of raisins, one pound of currants, one pound of brown sugar, one pound of bread crumbs, one pound of suet chopped fine, half pound of citron or any candied fruit, quarter pound blanched almonds, one nutmeg grated, tablespoonful of powdered cinnamon, teaspoonful of powdered cloves, teaspoonful of powdered mace, the grated rind of a lemon, half a pint of brandy, wineglassful of wine, wineglassful of rose water. Put in a pudding mold, and boil four hours. Pour brandy over the pudding, and bring to the table burning. Serve with sauce.

AN EXCELLENT PLUM PUDDING.

One pint of bread crumbs, one pint of flour, one pound of fresh suet chopped very fine, one pound of sugar, nine eggs, one pint of milk, half a pint of wine and brandy mixed, one pound of raisins, one pound of currants, half a pound of citron chopped fine, one nutmeg, one tablespoonful of cinnamon, one tablespoonful of mixed spice and cloves, one teacupful of molasses. Dredge the fruit well with a portion of this flour to prevent its sinking to the bottom of the pan. Boil five hours according to the general directions. Serve with plum pudding sauce.

REBEL PUDDING.

One cup of molasses, half a cup of butter, one cup of sweet milk, one teaspoonful of ground cloves, the same of cinnamon, two teaspoonfuls of allspice, small teaspoonful of soda dissolved in vinegar, enough flour to make a stiff batter. Boil four hours.

SPONGE CAKE PUDDING.

Butter a mold well and ornament it with dried cherries or raisins; then fill three-fourths full with sponge cake. Pour over this a custard made of half a pint of milk, two eggs, half a cup of sugar. Boil or steam for half an hour. Serve with wine sauce.

FIG PUDDING.

One pound of figs peeled and chopped fine, quarter of a pound of suet chopped fine (dredge with flour), one pound of bread crumbs, quarter of a pound of sugar, two eggs, one teacupful of milk; mix all well together. Boil four hours. Ornament the pudding with blanched almonds, and serve with wine or brandy sauce.

BAKED ALMOND PUDDING.

Blanch one pound of almonds; beat them in a mortar to a smooth paste, with two teaspoonfuls of rose water; add one gill of wine, one gill of cream thickened with one large tablespoonful of bread crumbs, half a pound of sugar, seven eggs, and one nutmeg. Bake a light brown.

QUEEN'S PUDDING.

One quart of milk, one pint of bread crumbs, one cup of sugar, yolks of four eggs, butter the size of an egg, and the grated rind of a lemon; pour in a pudding dish, and bake. When done, spread jelly or preserves over the top. Then beat the whites of four eggs to a stiff froth, with one cup of sugar and the juice of one lemon; pour over the pudding, and bake a light brown.

PRINCE ALBERT PUDDING.

Half a pound of bread crumbs, half a pound of sugar, half a pound of butter, six eggs beaten separately, the juice of one lemon and grated rind of two, one wineglassful of brandy, four tablespoonfuls of any kind of preserves. Bake in a moderate oven. Serve with wine sauce.

APPLE PUDDING. (EXCELLENT.)

Peel and core eight or nine apples of medium size; put them into a stewpan with half a tumbler of water, a wineglass of wine, a heaped tablespoonful of sugar, a little cinnamon, mace, and lemon peel. Cover the pan, and stew slowly until the apples are tender; take them up, and let them get cold. Fill the bottom of an earthen dish with the apples, and pour over them a rich custard made by beating together the whites and yolks of six eggs with one quart of milk; sweeten to taste. Bake in a moderate oven. Serve with solid or liquid sauce.

COTTAGE PUDDING.

Three-fourths cup of sugar, three-fourths cup of milk, one tablespoonful of butter, three eggs, one teaspoonful of yeast powder, two teacups of flour. Mix well and *bake.*

BIRD'S NEST PUDDING.

Put into three pints of boiling milk six crackers pounded fine (stir in carefully to prevent lumping); add a pint of raisins; boil a few minutes; set aside to cool, after which add five well-beaten eggs and sugar to taste. Peel and core eight or ten apples; place them in regular order in a pudding dish, and pour over them the custard. Bake a light brown. Serve with sauce.

A NICE APPLE PUDDING.

Butter a deep baking dish, and fill it with alternate layers of thin slices of bread and butter and stewed apples. Pour over this a custard made of one pint of milk sweetened to taste and the beaten yolks of four eggs. Bake in a moderate oven. Beat the whites of four eggs to a stiff froth, with eight tablespoonfuls of sugar; flavor with lemon or nutmeg. Spread over the top of the pudding, return to the oven, and brown.

TAPIOCA PUDDING WITH APPLES.

Five tablespoonfuls of tapioca, two quarts of water, one and one-half cups of sugar, tablespoonful of butter, twelve large apples. Soak the tapioca in the water several hours. Pare and core the apples and place them in a pudding dish with two sliced lemons; pour over the other ingredients, and bake until the apples are done. Serve with sweetened cream. A nice dish cold for tea, served in a glass bowl.

PEACH PUDDING.

Five eggs well beaten, five tablespoonfuls of flour, five of sugar, five of milk, two and a half tablespoonfuls of butter, a wineglass of brandy or wine, one quart of peaches chopped fine. Bake, and serve with wine sauce or sweetened cream.

SWEET POTATO PUDDING.

Two teacupfuls of grated sweet potatoes, one cup of butter, one cup of brown sugar, one cup of cream, one wineglass of wine and brandy mixed, one wineglass of rose water; nutmeg and cinnamon to taste. Bake slowly.

LEMON PUDDING.

One and a half pounds of sugar, the juice and grated rind of three lemons, eight eggs, one cup of butter, a tablespoonful of flour. Beat all well together. Bake as soon as prepared.

RICE PUDDING.

Boil a cup of rice in a quart of milk until soft. When it is cooled a little, add the well-beaten yolks of three eggs, two tablespoonfuls of butter, one cup of sugar, and a pinch of salt; pour in a pudding dish, and bake. Beat the whites of the eggs to a stiff froth, with eight tablespoonfuls of sugar; flavor with the juice of a lemon. Spread this over the top of the pudding, return to the oven, and brown.

SOUFFLE PUDDING.

Boil together one pint of milk and two tablespoonfuls of flour, stirring to prevent burning; turn out to cool when done.

Stir into the boiled milk ten tablespoonfuls of powdered sugar; then add the yolks of six eggs well beaten, half a wineglass of sherry, and, lastly, the whites of the eggs beaten very light. Bake in a deep dish thirty minutes.

CHAMBLISS PUDDING.

Three eggs, one small cup of butter, one cup of sugar, two cups of sifted flour. Beat the yolks of the eggs with the sugar; cream the flour and butter together; add the whites of the eggs and a dessert-spoonful of yeast powder. Bake in a quick oven. Serve with liquid sauce.

DIXIE PUDDING.

One cup of preserves, one cup of butter, one cup of sugar, half a cup of flour, five eggs. Cream the butter and sugar together; add the flour and eggs well beaten and, lastly, the preserves. Bake in a quick oven. Serve with sauce.

A PLAIN PUDDING.

Six eggs, six tablespoonfuls of sugar, six tablespoonfuls of butter, one cup of flour, one cup of milk. Beat well, and flavor with nutmeg or lemon. Bake in a moderate oven. Serve with wine sauce.

DELICIOUS PUDDING.

Slice a sponge cake; butter the slices, and put in a pudding dish; pour over this a rich custard made of a pint of milk, four eggs, and a cup of sugar. Bake half an hour.

CAKE PUDDING.

Put a layer of sponge cake in a pudding dish, and then a layer of raisins, currants, and citron mixed (any kind of fruit; stewed apples are very good); another layer of cake, and so on until the dish is nearly full. Pour over this a custard made of a quart of milk and six eggs; sugar to taste. Bake a light brown. Serve with wine sauce.

INDIAN MEAL PUDDING.

One pint of molasses, three well-beaten eggs, one teaspoonful of soda, one large spoonful of butter; stir in a sufficient quantity of boiled meal to make a thick batter; flavor with ginger. Bake a nice brown. Serve with liquid sauce.

MOLASSES PUDDING.

Four eggs, three cups of flour, two cups of molasses, one cup of butter, one cup of milk, one teaspoonful of soda dissolved in milk. Mix molasses, eggs, and butter; then add the milk and soda and, lastly, the flour. Bake in a moderate oven, and serve with sauce.

AUTHOR'S PUDDING.

Flavor a quart of new milk by boiling in it for a few minutes half a stick of well-bruised cinnamon or the rind of a small lemon; add a few grains of salt, and sweeten to taste; turn the whole into a deep basin. When it is quite cold, add six well-beaten eggs, and strain into a pudding dish; cover the top entirely with slices of bread free from crust and half an inch thick; cut so as to join neatly, and butter on both sides. Bake in a moderate oven for half an hour. Simple and very good.

BIDDLE PUDDING.

One pint of milk, four tablespoonfuls of flour, four eggs; pour into a well-buttered pudding dish, and bake twenty-five minutes. Bring it directly from the oven to the table, or it falls. Serve with sauce.

TWO-EGG PUDDING.

Two eggs, one cup of sugar, one tablespoonful of butter, one cup of milk, flour enough to make a stiff batter. Bake in a quick oven, and serve with wine sauce.

POTATO PONE.

One quart of grated sweet potato, one cup of sugar or molasses, two tablespoonfuls of butter, one tablespoonful of ginger, one teaspoonful of cloves and cinnamon mixed, half a teacup of sweet milk, and a pinch of salt. Bake two hours and a half.

BUTTERMILK PUDDING.

Three cups of buttermilk, one and one-half cups of sugar, two cups of flour, half a cup of butter, three eggs, a teaspoonful of soda; flavor with nutmeg. Bake a nice brown, and serve with sauce.

CRACKER FRUIT PUDDING.

Mix six crackers pounded fine with one quart of boiling milk; add one tablespoonful of butter, one teacup of brown sugar, six eggs well beaten, half a pound each of raisins and currants. Bake in a moderate oven. Serve with wine sauce.

MACAROON PUDDING.—NO. 1.

Butter deep pudding dish and fill it with alternate layers of macaroons and preserves; pour over this white wine until the whole is perfectly saturated; then add a rich custard made of a pint of milk sweetened to taste and the well-beaten yolks of four eggs. Bake a rich brown. Beat the whites of the eggs to a stiff froth with a cup of white sugar; spread this over the top of the pudding and brown.

MACAROON PUDDING.—NO. 2.

Dissolve two-thirds of a box of gelatine in a cup of milk. When cold have one quart of thick cream, sweetened to taste and flavored with one-half pint of sherry, and whipped to a stiff froth, and beat it into the gelatine. Pulverize twelve almond macaroons; mix in the cream. Put in a mold, and let congeal.

CHOCOLATE PUDDING.—NO. 1.

One quart of milk, three ounces of chocolate boiled in the milk; flavor with two teaspoonfuls of vanilla, and sweeten to taste. When cool, add the beaten whites of three and the yolks of six eggs. Bake in a moderate oven. Sweeten the three remaining whites, beat to a stiff froth, pile on the pudding, and bake a light brown.

CHOCOLATE PUDDING.—NO. 2.

Remove the crust from a loaf of baker's bread, and cut into slices, spreading each lightly with corn syrup. Place these in layers in a large buttered baking dish, sprinkling with raisins or currants if desired. Heat one cup of milk, and mix carefully with two squares of sweet chocolate which has been melted over hot water. Beat three eggs; add a little salt and cinnamon, a tablespoonful of sugar, and two cups of milk; then mix with warm milk. Strain all into the dish, allowing time for the bread to be well softened. Bake in a moderate oven about half an hour, and serve with cream and sugar or a liquid sauce.

SNOW PUDDING.—NO. 1.

One box of gelatine dissolved in one pint of cold water; then add one pint of boiling water. When entirely dissolved, add a pint of good wine, half a pound of sugar, one nutmeg, and the juice of one lemon. Let come to a boil; then strain. Beat to a stiff froth the whites of six eggs, and mix with the jelly after it is partly congealed. Serve with boiled custard.

SNOW PUDDING.—NO. 2.

Two tablespoonfuls of gelatine, one cup of cold water, one and one-half cups of sugar, one cup of boiling water, whites of four eggs, juice of one or two lemons. Soak gelatine in cold water; dissolve in boiling water; add the sugar, and heat until the sugar is all dissolved. Add lemon juice; strain and cool. Stir mixture occasionally, and when quite thick stir with wire beater until frothy. Add whites beaten stiff, and continue beating until it will hold its shape. Mold. Serve with cold custard.

SNOW PUDDING.—NO. 3.

One pint of boiling water poured on one-half box of gelatine; let it come to a boil; add two cups of sugar and the juice of one lemon. When cool add the whites of two eggs and whip till very stiff. Serve with whipped cream sweetened and flavored as preferred.

ORANGE PUDDING.

One and one-half cups of milk, one tablespoonful of corn starch, yolks of four eggs, one cup of sugar. Make a stiff custard. Peel six oranges, and cut into small bits; cover with half a cup of sugar, and let stand while making the custard. When custard is cool, put oranges in it. Place in a baking dish a layer of sponge cake, a layer of oranges and custard until the dish is full; then make the meringue of the whites of four eggs and four tablespoonfuls of sugar. Spread over the top of the pudding, and bake a light brown.

NUT APPLE GLOBES.

Select apples which are suitable for baking, remove the cores, and fill the cavity with chopped nuts and raisins. Bake until the apples are tender. Serve with whipped cream.

MARSHMALLOW PUDDING.—NO. 1.

Dissolve two tablespoonfuls of gelatine in one cup of water; divide this in several parts, and color as desired. Beat whites of eight eggs till stiff, gradually adding one cup of sugar; divide in as many parts as colors, and mix with the colored gelatine. Sprinkle the bottom of a deep mold with pecans crumbled fine, then one color, more nuts, and another color. Put nuts on top, and place on ice to congeal. Use yolks to make custard to serve with pudding cut in slices.

MARSHMALLOW PUDDING.—NO. 2.

Prepare two teaspoonfuls of gelatine in half a cup of water by dissolving in cold water and then placing cup in warm water till thoroughly dissolved. Fill cup nearly full of water, take out a tablespoonful of this, and drop color desired into the smaller quantity, or use part of cake if Knox gelatine is used. Beat whites of eight eggs till stiff; gradually add one cup of sugar, beating the while; then add gelatine a few drops at a time, beating all the time. Take nuts crumbled fine and sprinkle in the bottom of a deep pan; pour in one-third of eggs after they have been flavored; divide the rest of eggs, beat coloring matter mixed with gelatine into one part, and pour into the pan; add the whites. Sprinkle nuts between layers and on top. Serve with custard made of yolks.

SWEET OR PUDDING SAUCES.

WINE SAUCE.

Two ounces of butter, two teaspoonfuls of flour, half a pint of boiling water, one gill of wine, a quarter of a pound of sugar, and half a nutmeg. Mix the flour and butter, pour in the boiling water, and let it boil for a few minutes; then add sugar and wine.

HARD SAUCE.

Stir to a cream one cup of butter and two of sugar; add a wineglass of wine or brandy and one teaspoonful of essence of lemon.

CREAM SAUCE.

Rub together till very light half a pound each of butter and sugar; add a well-beaten yolk of an egg and half a goblet of wine. Warm, stirring constantly. Flavor with nutmeg.

PUDDING SAUCE.—NO. 1.

Beat to a cream one cup of butter and two of sugar; place over the fire and stir constantly until dissolved; flavor with extract of lemon or wine. Pour into the sauce one-half a teacup of any tart jelly, stirring thoroughly.

PUDDING SAUCE.—NO. 2.

Beat together four eggs and two cups of sugar; add one pint of wine and lemon and cinnamon to taste. Heat thoroughly, but do not let boil.

APPLE SAUCE.

Pare, core, and quarter the apples; let them stew in just enough water to cook them without burning them. Cook until perfectly soft; mash well, and when done stir in the sugar or any seasoning you may like. Add lemon peel, sliced lemon, or nutmeg.

SAUCE FOR FRUITS.

Whisk one-half pint of cream and a teacup of white sugar; flavor with nutmeg.

ICES.

ICE CREAM WITHOUT EGGS.

Two quarts of milk, two quarts of whipped cream, one pound of powdered sugar, one box of condensed milk, and vanilla to the taste. Freeze.

FROZEN PEACHES.

Make rich custard, as for ice cream; when cold put in a quart of ripe fruit that has been sweetened and mashed very fine. Freeze. Other fruits may be frozen in the same way.

TUTTI FRUTTI ICE CREAM.

One pint of milk, one quart of cream, three cups of sugar, yolks of five eggs beaten light with the sugar, the juice and grated peel of one lemon, one glass of sherry, and one-half pound of crystallized fruits chopped. Heat the milk to boiling; pour slowly over the eggs and sugar, beating all together well. Return to the fire and boil until sufficiently thick. When cold beat in the cream, and partly freeze before you stir in the fruit and wine; then freeze hard.

APPLE, QUINCE, AND PEAR CREAM.

Take juicy fruit and boil till very tender; mash and rub through a sieve. Stir into a rich custard, with the addition of cream well sweetened, and freeze.

MACAROON ICE CREAM.

Make a custard of one quart of milk, four eggs, and sweetened to your taste. When cool add a quart of cream, sweetened and whipped light. Stir in two dozen macaroons, powdered very fine, and freeze.

COFFEE FROZEN.

Prepare the coffee as for the table; add cream and sugar, making it sweeter than for the table. Freeze and serve in after-dinner coffee cups.

COCOANUT ICE CREAM.

Make boiled custard, putting six eggs to a quart of milk. Just before freezing grate one cocoanut into half a gallon of custard. The milk of the cocoanut must not be used, nor cream, as it will be too rich.

FROZEN BUTTERMILK.

Strain the buttermilk through a thin cloth, so as to remove all lumps and particles of butter; add sugar until *very*, very sweet, and flavor with vanilla or nutmeg. Freeze as you would ice cream.

PINEAPPLE SHERBET.

To one-half gallon of rich lemonade add one can of prepared pineapple. Whip one pint of cream, and sweeten; add the whites of three well-beaten eggs, and stir them both in just before freezing.

FROZEN CLARET.

Make a sweet sangaree; flavor with lemon juice and peel. Freeze.

LEMON SHERBET.

Make a rich lemonade of twelve lemons and one tablespoonful of dissolved gelatine; strain through a thick cloth, and add the whites of six eggs beaten to a froth. Freeze.

BANANA ICE CREAM.

Take six or eight bananas, and mash and rub them through a sieve; then stir the mixture into half a gallon of custard, and freeze.

ICE CREAM.—NO. 1.

One quart of rich cream; whip well, and add one pint of milk and the whites of six eggs beaten stiff. Sweeten and flavor to taste. If the pink color is desired, add one-half pound of burnt almonds chopped fine or one-half pound of crystallized ginger, or cherries may be used.

ICE CREAM.—NO. 2.

One-half cup of sugar, two tablespoonfuls of water; boil together. Then beat stiff the whites of two eggs, and put in boiling syrup. Sweeten and whip a quart of cream, and stir in the icing after the cream has been thoroughly chilled in the freezer.

STRAWBERRY ICE CREAM.—NO. 1.

One quart of crushed berries, with half a pound of sugar; let it stand for several hours, then squeeze out the juice. Heat one pint of milk with half a pound of sugar, and let it cool; half freeze it; then add one pint of cream and the fruit juice, and finish freezing.

STRAWBERRY ICE CREAM.—NO. 2.

Take one quart of fresh sweet cream, and whip till stiff; add the beaten whites of four eggs, one small cup of sugar, and one pint of strawberry juice. Mix well, put into mold, pack well in ice and salt, and let stand four hours. Turn out of mold whole.

STRAWBERRY ICE.

Juice of one box of strawberries, one and one-half cups of sugar, the juice of one lemon, and one tablespoonful of gelatine. Dissolve the gelatine in one-half cup of boiling water, add sugar to berries, and run through a sieve and put in one cup of cold water; then add lemon juice and gelatine, and freeze.

CANDY ICE CREAM.

Candy ice cream makes a richer ice without pure cream than any other, and is easily made. In one quart of hot milk dissolve one quarter of a pound of pure peppermint stick candy (without lemon center). Set aside to cool, and when ready to freeze add well-beaten whites of two eggs and a teaspoonful of pulverized gelatine that has been dissolved in half a cup of hot milk. The candy gives a delicate pink tint and sweetens and flavors the ice. If a deeper tint is desired, add a few drops of cochineal. This is most delicious if a pint of cream is used.

ORANGE ICE.

Eight oranges, the juice of four lemons, one quart of water, and sugar to taste. Let rind of oranges stand in water for two hours. Squeeze into the mixture one tablespoonful of dissolved gelatine. Freeze.

CRANBERRY FRAPPE.

(To Be Used with Roast Turkey or Meats.)

One quart of cranberries, two quarts of water, one quart of sugar, the whites of two eggs. Add water to cranberries, and boil until there is one quart of juice, and set aside to cool; add the whites of eggs beaten stiff, and freeze. Serve in small glasses. Take the left-over cranberries, and add one pint of sugar, and cook for cranberry jelly.

FIVE THREES.

Three oranges, three bananas, three lemons, three cups of sugar, and three pints of water. Cut pulp of the oranges in small pieces, and remove the seeds and all tough parts. Strain the juice of the lemons, and cut in thin slices the bananas; add the sugar and water, and stir until all the sugar is dissolved; then freeze as usual.

CHOCOLATE SYRUP FOR VANILLA ICE CREAM.

Two cups of sugar, one-half cup of water, one block of Baker's chocolate. Cook until candied, remove from fire, and stir in one cup of port wine. Set aside to cool, and pour over each plate of ice cream when served. Do not stir syrup, as it may turn to sugar.

FROZEN CREAM CHEESE.

Whip two cream cheeses with a pinch of soda until smooth; then whip stiff one pint of cream and one cup of sugar. Pour all together and flavor with vanilla. Freeze until firm enough to slice.

LAWINA (FOR ONE GALLON).

Make syrup of three pints of water and five large cups of sugar; boil till good and thick; while boiling add to syrup cloves, allspice, and cinnamon to taste. When cold beat syrup until it thickens some, add the juice of a dozen lemons, a quart of grape juice, and the whites of three eggs beaten to a stiff froth. Then freeze.

CZARINA CREAM.

Soak one-fourth box of gelatine in three-fourths cupful of cold water an hour, and then dissolve by placing the cup in hot water. To a pint of cream add one-third cupful of sugar, and beat in four tablespoonfuls of sherry drop by drop. Add a teaspoonful of vanilla and half a teaspoonful of rose water and the gelatine. When the cream begins to stiffen, add one-fourth cup of finely chopped blanched almonds. Place in a mold or in paper cases, and let stand an hour or more in ice before serving.

CREAMS, JELLIES, ETC.

CHARLOTTE RUSSE.—NO. 1.

Make a custard of two eggs, half a cup of sugar, and one pint of sweet milk. Cook in a double boiler until thick. Set aside to cool. Dissolve half a box of Cox's gelatine in half a cup of cold water, and fill the cup with hot water; stir until entirely dissolved. Have one pint of thick sweet cream beaten stiff; stir the gelatine into the custard; then set the custard on top of ice; when you find it beginning to congeal, stir in whipped cream, a little at a time. Have a deep pan lined with lady fingers, and pour the charlotte into it. Let stand on the ice until firm. When ready to serve, turn out into a flat dish. Flavor with vanilla or wine.

CHARLOTTE RUSSE.—NO. 2.

One tablespoonful of pulverized gelatine, one-half cup of milk, one pint of cream, one cup of sugar, the whites of two eggs, one teaspoonful of vanilla, and a tablespoonful of sherry. Line bowl with lady fingers, and fill with mixture.

CHARLOTTE RUSSE.—NO. 3.

Dissolve three-fourths box of Nelson's gelatine in a pint of warm milk. Make a thick custard of one pint of milk, one-fourth pound of powdered sugar, the whites of four eggs, and the yolks of two. When done add the gelatine, stirring all till cool; flavor with one teaspoonful of vanilla. Whip three pints of cream sweetened with powdered sugar to a stiff froth, and add to the custard and gelatine. Do not whip after they are well mixed, but pour into a mold lined with lady fingers or sliced sponge cake.

CHARLOTTE RUSSE WITHOUT EGGS.

Two-thirds of a box of Cox's gelatine dissolved in a teacup of sweet milk. Beat to a stiff froth one quart of sweet cream sweetened and flavored with vanilla. After the gelatine is dissolved and cool, stir it into the cream and beat all well together. Put into a mold lined with lady fingers.

CHARLOTTE RUSSE WITHOUT CREAM.

Half a box of gelatine in a large cup of water, one pint of milk, one cup of sugar, and four eggs. Beat the yolks and sugar; stir into the boiling milk. Let this cook until nearly as thick as boiled custard; then add the gelatine. When nearly cold add the whites of the eggs whipped to a froth. Flavor with vanilla.

BLANCMANGE.

Boil a quart of milk and sweeten to the taste. Dissolve an ounce of gelatine, and pour it into the milk; at the same time remove the milk from the fire. When nearly cold flavor with vanilla and pour into a mold. Set it on ice to harden.

CHOCOLATE BLANCMANGE.

In one pint of water dissolve one ounce of gelatine. Boil one quart of milk, four ounces of grated chocolate, and three-fourths pound of sugar together for five minutes; then add the gelatine, and, stirring constantly, boil five minutes longer. Flavor with one teaspoonful of vanilla, and pour into a mold. To be eaten with sweet cream.

NEAPOLITAN BLANCMANGE.

One quart of milk, one ounce of gelatine, three ounces of almonds blanched and pounded in a mortar with one tablespoonful of rose water (to prevent oiling), and three-fourths cup of sugar. Heat the milk to boiling, having previously soaked the gelatine in a cup of it for an hour. Put this in when the milk is boiling hot; add the pounded almonds, and stir all together ten minutes before putting in the sugar. When the gelatine has dissolved, strain through a thin muslin bag, pressing it well to get out the flavor of the almonds. There should be three or four bitter ones among them. Separate the *blancmange* into four different portions. Into one part beat one large tablespoonful of chocolate wet with a very little boiling water, and rubbed to a smooth paste, for the brown; beat into another part a large tablespoonful of currant jelly for the pink (or currant or cranberry juice); yolk of an egg, beaten light for the yellow. Leave the fourth part uncolored. Return each part, except the fourth, to the fire, stirring until very hot, but not boiling. When cold and a little stiff, pour carefully into a wet mold, the white first, then the pink, next the yellow, and the chocolate last. Set in a cool place. Loosen, when firm, by dipping the mold in warm water for a moment, and turn out on your stand, when the order of colors will be reversed. Put a little vanilla with the chocolate.

SYLLABUB.—NO. 1.

Have a quart of very rich cream. Wash and wipe four lemons, and with a very sharp knife pare off the entire rind. Mix one half pint of Madeira wine with half pint of white sugar, powdered, and the lemon peels; let it stand to extract the flavor of the lemons; then add it slowly to the cream, and whip up the whole.

SYLLABUB.—NO. 2.

One quart of cream, the whites of four eggs, one glass of white wine, and two teacups of powdered sugar. Whip half the sugar into cream; the remainder into the eggs. Mix these, add the wine, and flavor to the taste.

TO WHIP CREAM.

Sweeten the cream with powdered white sugar; flavor with any extract or with lemon or orange by rubbing sugar on the peel. Set a bowl near with a sieve over it; then whip the cream, and as it rises to a froth take it off with a skimmer and put it into the sieve to drain; whip also the cream which drains off. If the cream is a little sour, it may be sweetened by adding a small quantity of soda.

ALMOND CREAM.

Beat four ounces of sweet almonds and a few bitter ones in a mortar, with a teaspoonful of water to prevent oiling—

both having been blanched. Add to the paste a quart of cream, add the juice of three lemons, and sweeten to the taste; beat it to a froth, which take off on the shallow part of a sieve. Fill glasses with some of the liquor and froth.

IMPERIAL CREAM.

Boil a quart of cream with the thin rind of a lemon, and sugar, yolks of ten eggs, and flavor the cream to the taste (strawberry flavor is the nicest). Whip the cream to a stiff froth. Beat the eggs very light, and mix well in the sugar; into the dish from a large teapot, holding it high and moving it about to mix with the juice. It should be made at least six hours before it is used, and a day is better.

ITALIAN CREAM.

One quart of cream, two boxes of gelatine, one pound of sugar, yolks of ten eggs, and flavor the cream to the taste; strawberry flavor is the nicest. Whip the cream to a stiff froth. Beat the eggs very light, and mix in the sugar well; then pour in the cream. Dissolve the gelatine in sufficient warm water to cover it, and when it begins to congeal add it to the mixture. Pour all into the mold, and when stiff cover with grated cocoanut or syllabub, ornamented with bright jellies or preserves.

BAVARIAN CREAM.

One quart of thick cream, one pint of milk, two eggs well beaten, half a box of Cox's sparkling gelatine. First pour a small cup of milk on the gelatine; let this stand while the cream is being whipped. Flavor the cream with wine and sugar, as you would syllabub. Put the pint of milk on the fire; as soon as it is hot pour the soft gelatine into it, and immediately put in the beaten eggs. Stir them rapidly in until the custard is done. Pour out, sweeten, and flavor with vanilla; when cold whip up the cream, and before the custard congeals stir it in rapidly.

SPANISH CREAM.

Three pints of milk, one ounce of gelatine, six eggs, twelve tablespoonfuls of sugar. Beat the yolks and sugar together. Soak the gelatine in about half a pint of cold water, pour the boiling milk on the eggs and sugar, then stir in the gelatine. Put it on the fire and let come to a boil; take off and place to cool; flavor with vanilla. When it commences to congeal, stir in the whites, which have been beaten to a froth.

RASPBERRY CREAM.

Put two large tablespoonfuls of raspberry jam in a fine sieve, pour over and work through one pint of cream; then whisk it until it thickens. Meanwhile dissolve half an ounce of gelatine and two ounces of white sugar in a teacup of milk, and add gradually to the cream. When quite thick turn into a mold.

CHARLOTTE POLONAISE.

Boil over a slow fire one and a half pints of cream. While it is boiling have ready six yolks; stir them gradually into the boiling cream (take care to have it smooth and free from lumps). Let this mixture boil ten minutes, then divide it, putting into two saucepans. Mix for one pan six ounces of chocolate grated fine, two ounces of loaf sugar, one-fourth pound of macaroons broken fine. Put into the other pan one dozen bitter almonds, four ounces of shelled sweet almonds blanched and pounded, one ounce of citron cut fine, and four ounces of pounded sugar. Stir this in well; let it come to a boil, and set aside to cool. Cut a large sponge cake into slices half an inch thick; spread one slice thickly with chocolate cream, and one with almond cream. Do this alternately until all the cream is used up. Serve cold.

AMBROSIA.—NO. 1.

Eight or a dozen oranges peeled and sliced, one cocoanut grated, one pineapple sliced. Alternate layers of each, with sugar and wine.

AMBROSIA.—NO. 2.

Alternate layers of sliced oranges and grated cocoanut, sugar sprinkled upon each layer of orange; have the top of cocoanut.

APPLE FLOAT.

A quart of stewed apples mashed fine and passed through a fine sieve, sweetened with white sugar to the taste, flavored with vanilla or lemon (grating the rind in the apples if flavored with lemon). Stir in the well-beaten whites of four eggs. Beat until very light. Serve with rich cream, or pile on glass bowl half filled with cream or rich custard. Very nice mixed with cream and frozen.

JELLIED APPLES.

One pound of apples peeled and cored, one pound of sugar, and a pint of water. Make a syrup of the sugar and water, and simmer the apples in it until they can be pierced with a straw; then put the fruit in a glass bowl, and add half an ounce of gelatine to the syrup; boil ten or fifteen minutes. When the syrup is nearly cold, pour it over the apples, and let it congeal. Serve with cream.

APPLE MERINGUE.

To three or four cups of nice mashed apples add beaten yolks of two eggs, half a cup of sugar, a little milk, one and a half tablespoonfuls of butter. Mix well and bake a few minutes; when cold spread evenly on top a meringue made of the whites of eggs beaten to a stiff froth and sweetened.

PORCUPINE.

Eight eggs to a pint and a half of milk. Take out four whites. Boil the milk and pour it on the beaten eggs; when just ready to boil take off and stir till cool, or it will curdle. Sweeten to taste, and flavor as you choose. Put a loaf of sponge cake into a deep dish, soak thoroughly with wine, and then stick all over it blanched almonds cut in pieces. Pour over the custard just before sending to the table.

APPLE SOUFFLE.

Twelve large apples, half a pound of sugar, six eggs, one pint of milk, and one lemon. Pare and core the apples, and stew them with the lemon peel and sugar until quite soft; press through a sieve. Make a custard with the yolks of the eggs and milk. Half fill a pie dish with the apples, and cover with the custard. Beat the whites of the eggs to a stiff froth, and spread on the custard. Sift a tablespoonful of white sugar over all, and bake in a moderate oven for ten minutes.

CATEAN POMMES.

Boil in a pint of water one pound and a half of loaf sugar till it becomes a rich syrup. Weigh two pounds of apples after they have been peeled, cored, and cut small; boil them in the syrup with the grated peel and juice of a large lemon till they are reduced to a pulp; then put it into a mold. The following day serve it turned out in a glass dish, with a rich custard.

BOILED CUSTARD.

To each quart of milk allow five eggs and five tablespoonfuls of sugar. Put the milk on the fire with half the sugar; whip the whites to a stiff froth, and when the milk is scalding hot put it in the whites with a skimmer, and when partially set take them out. Have the yolks well beaten with the rest of the sugar, and put in the milk, stirring constantly till thick to prevent scorching. When sufficiently thick take up and flavor to the taste. Serve in cups or glasses, laying the whites on the top and grating nutmeg over it.

BAKED APPLES.

Pare, core, and cut in thin slices; sprinkle sugar between layers, and bake. They will be candied and excellent. Pears and peaches prepared in the same way are very nice.

BAKED PEARS.

Peel and core the pears, place them in a baking dish, and fill the middle of each with brown sugar; also strew sugar over the pan about an inch thick. The juice of a lemon or an orange peel or a stick of cinnamon, inserted in the center of each piece, will improve the flavor. Add enough water to dissolve the sugar. Bake until quite soft. Serve with cream or milk.

TIPSY CAKE.—NO. 1.

Cut a sponge cake through twice to make three pieces; put layer upon layer in a dish, with wine and jelly between the pieces. Make a rich custard to pour over the whole. The above is a good way to utilize not only stale sponge cake, but cup or pound cake.

TIPSY CAKE.—NO. 2.

Pour over a jelly cake as much white wine as it will absorb, and stick blanched sweet almonds thickly all over it.

RIBBON JELLY.

Dissolve in one pint of hot water one package each of orange, lemon, and strawberry Jello. Let the orange congeal in a deep pan, then pour on the strawberry; let harden, and then pour on the lemon. When all have congealed, turn out on a platter and serve in slices, with whipped cream for a dessert, or with a good mayonnaise as a salad. Nuts can be added to each layer while congealing.

WINE JELLY.

To one pint of cold water add one ounce of gelatine and the juice and slices of two lemons. Let it stand until the gelatine softens, and pour over one pint of boiling water; add full pint of sugar. Stir till thoroughly dissolved, and pour in a pint of wine; strain through a flannel bag, and set aside to congeal. In this way jelly can be made with little time and trouble.

JELLY AND FRUIT.

Line a charlotte or jelly mold with various kinds of fruit, such as stoned cherries, strawberries, pieces of peaches, etc., by dipping the fruit in jelly and sticking it to the sides. Arrange in any design wished, then fill the mold with wine jelly and place on ice. This makes a beautiful dish if the fruit is arranged with taste.

JELLY OF IRISH MOSS.

Half an ounce of Irish moss, a pint and a half of fresh milk. Boil down to a pint, and remove any sediment by straining. Add one teacupful of sugar and lemon juice or peach water to give an agreeable flavor.

CALF OR HOG FOOT JELLY.

Have four feet scalded and scraped; split them and boil them in a gallon of water until they have gone to pieces and the liquor is reduced to one-half. Skim off all grease; strain the liquor through a jelly bag; set aside to cool, when it will be a firm cake of jelly. To each quart allow a pound of sugar, a pint of Madeira wine and a wineglass of brandy, three sticks of cinnamon, the juice and grated peel of four lemons, the whites of four eggs. Boil twenty minutes (do not stir); then add a teacup of cold water and boil five minutes longer. Strain through a flannel bag; but do not squeeze or press the bag, as it will render the jelly cloudy.

MARASCHINO JELLY.

Add to some nice, clear gelatine jelly maraschino enough to flavor it. Put the mold into a vessel, with ice and salt around it; then fill the mold one-fourth full of jelly; place in it as it cools a layer of Malaga grapes. When this is congealed pour on some more jelly which is cold but not congealed, then another layer of grapes; fill up the mold in this way. Serve when stiff. If in preparing it the jelly stiffens too rapidly, set it in warm water. Other kinds of fruit can be substituted for the grapes.

PRUNE WHIP.

Remove the stones from one-half pound of cooking prunes; put in cold water and boil until soft; put through a colander, and stir in one-fourth of a pound of sugar. Beat the whites of three eggs stiff, and mix well with the prunes. Put in a pudding dish and brown. Serve with cream.

FRUIT SALAD (SWEET).

Six oranges, one can of pineapple, three bananas, one-half box of gelatine, sugar to taste, wine if desired. Slice the bananas, cut the pineapple in small pieces, and remove the sections from the orange membrane; drain off the juice, and in a part of this soak the gelatine for five minutes, and let stand over the teakettle until dissolved. Add the rest of the juice, and pour over the fruit arranged in a salad bowl.

PINEAPPLE HASH.

Select large ripe pineapples. Cut off the top three inches thick; scoop out the inside, being careful not to break the rind; take out the core and chop the pulp; add three bananas and two oranges sliced thin. Chop all into bits; sweeten with one cup of powdered sugar. Stuff pineapple hull with this mixture. Cover with cocoanut, and lay on top. Serve in punch glasses. Nuts may be added.

BERRY FRAPPE.

Dissolve one package of raspberry or strawberry Jello in one pint of boiling water. Just as it begins to set add one pint of whipped cream, beating all together until thick. Serve in frappé glasses partly filled with crushed fresh raspberries or strawberries. Put a few berries on top.

APPLE SNOW.

Dissolve one package of strawberry Jello in one pint of boiling water. When partly cold pour in tall, slender glasses, filling three-quarters full. When firm pile apple snow on top. *Apple Snow.*—White of one egg, one grated apple, and one-half cup of sugar. Beat all light and feathery.

TO BLANCH ALMONDS.

Shell and pour boiling water over the nuts; let stand ten minutes; throw into cold water for a few minutes; drain and peel off the skins.

TO SALT ALMONDS.

Put into a baking pan after blanching; mix well with a little butter and plenty of fine table salt. Toast in a moderate oven, and stir frequently until pale brown.

PRESERVES AND JELLIES.

FIG PRESERVES.

Drop them in lime water, and let remain for fifteen minutes; wipe them dry, and to a pound of figs allow three-quarters of a pound of sugar. When the syrup has well boiled, put in the figs, and boil them until they look clear. They may be flavored with either ginger, mace, cinnamon, or lemon. If lemons are used, do not put them in the boiling syrup, as that will make them hard. Slice them, take out the seeds, and put in a vessel with a very little water, and boil until tender; then pour the lemon and the water in which it was boiled into the syrup. If lemons cannot be obtained, use the oil of lemon, which should be put in when syrup is taken from the fire.

TO PRESERVE BLUE FIGS.

Peel and throw into a solution of lime water (one tablespoonful of air-slaked lime to half a bucket of water). Let them remain for nearly an hour; drain well. To every pound of figs add three-quarters of a pound of white sugar. Slice lemons very thin; take out the seeds, and strain in the preserving kettle until tender; use as little water as will dissolve the sugar; then put in the figs, and let them boil until cooked through. Seal up in jars while boiling hot.

FIG MARMALADE.

Use ripe figs. Place them in cooking soda water for a few minutes; wipe dry with a coarse cloth; then put them on to boil, with just enough water to cover them; boil until soft, mashing often. When soft put three-quarters of a pound of sugar to a pound of figs; cook slowly; stir frequently to prevent burning. Flavor with oil of lemon or anything preferred.

TOMATO PRESERVES.

The impression generally prevails that tomato preserves are *very* indifferent, but if *properly* prepared they will rival any fruit. Take half a bushel of ripe tomatoes; scald and peel, and as they are peeled plunge into cold water; cut them in halves (across the tomato), so as to extract any seed; throw again in cold water, and when cleansed and thoroughly washed weigh, allowing one pound of loaf sugar to the same of fruit. Make a syrup of sugar and sufficient water; when thick enough add the tomatoes. Cook slowly until done. Be careful when they are nearly done, or they will burn. Flavor with sliced lemon cut in the preserves when about half done.

STRAWBERRY PRESERVES.

Stem and wash the fruit carefully, and to every pound of fruit allow a pound of sugar. Put in a kettle a layer of fruit and a layer of sugar; let stand about an hour, and they will make sufficient juice without adding water. (Do not let them stand too long, or they will have a shrunken appearance.) Boil until done, but not too fast. Blackberries may be preserved in the same way.

STRAWBERRY PRESERVES.

Equal parts of sugar and strawberries; mix sugar and berries, and let stand one hour. Put on fire and let boil five minutes; put in dishes and expose to the sun; continue until syrup is thick.

APPLE PRESERVES.

Pare and slice your apples; weigh them and your sugar, allowing a pound of crushed sugar to a pound of fruit. In a stone jar place a layer of apples, then a layer of sugar, sprinkling every layer with enough water to moisten the sugar; let this stand all night. In the morning remove the apples; put the syrup in a kettle, adding a little more water (enough to cook the apples). Clarify the sugar with the whites of two eggs; strain it and return to the kettle; place on the fire. When nearly boiling hot put in the apples; give them a good scald, but do not allow them to remain long enough to break. Remove from the syrup, place them in dishes, and *sun* them until a little tough. Return to the syrup, boil a short time, and sun *again;* then return to the syrup, and boil until quite clear and the syrup is thick. Flavor with lemons sliced or with ginger. Seal tight.

CRABAPPLE PRESERVES.

Boil in clear water until the core can be easily removed. A small tin tube is the best arrangement for taking out the cores. Make a syrup, allowing two pounds of sugar to one pound of fruit; put in the fruit and boil until clear. Sun a short time and boil again.

PEAR PRESERVES.

To one pound of pears put three-quarters of a pound of sugar. Peel and quarter your fruit; then drop into the boiling syrup. After boiling a while put in the syrup some race ginger, or cloves if liked, and boil until done.

PLUM PRESERVES.

Have the plums nearly ripe; allow a pound of sugar to a pound of fruit. Put the plums in a kettle of cold water, and let it heat gradually until it boils; pour off this water, and do not use it, as it will impair the flavor of the preserves. Make a syrup of the sugar and enough water to cook them in. When the syrup has boiled a few minutes, put in the fruit, and let it boil until done.

QUINCE PRESERVES.

Pare and core the quinces, taking out the defective parts; cut in halves or quarters. Place them in a preserving kettle, with enough water to cover them; lay a plate over the top to keep in the steam, and boil until tender. Take out the fruit; strain the liquor, and retain it to make your syrup of, allowing a pound of sugar to the same of fruit. The weight should be taken before boiling the fruit. When the syrup has boiled twenty minutes and been well-skimmed, put in the quinces and boil half an hour.

QUINCE MARMALADE.

Wash and quarter the quinces, taking out the cores; but do not pare. Put them in a kettle with sufficient water to stew them in; boil until soft; run through a sieve, and to each pound of this pulp put a pound of sugar. Return to the kettle, cook slowly, and stir constantly until done.

WATERMELON PRESERVES.—NO. 1.

To a bucket of cold water add two handfuls of lime. Cut your rinds, either watermelon or cantaloupe. Let the rind remain in the lime water two hours. Take out of the lime water and soak in clear water to remove the lime, changing the water frequently. Boil in a strong ginger tea, making enough to cover the rind well and long enough to impart a flavor of ginger to the rind. Make a syrup, using two pounds of sugar to one pound of rind, and water sufficient to boil the rind until perfectly transparent. Do not put in the fruit until the syrup boils; then cook slowly. The rind should be weighed as soon as cut. Sliced lemon is a great improvement; when not at hand, the oil of lemon may be used, but not until the preserves have been taken from the fire, though added while preserves are hot.

WATERMELON PRESERVES.—NO. 2.

Soak the rind overnight in clear water; boil in clear water until tender. Make a syrup of eight pounds of sugar to ten pounds of fruit, and put fruit in, and cook until done. Flavor with a can of grated pineapple; put in syrup just before taking up.

PEACHES PRESERVED IN THEIR JUICE.

Wash, wipe, pare, halve and remove the pits; to each pound of the fruit use one-half pound of sugar. Sprinkle a little sugar in a deep earthen bowl; then put in a layer of peaches. Alternate with sugar until all are closely packed, covering the top with sugar, covering tightly, and set aside for ten or twelve hours. Pour all into a preserving kettle; let them come to a boil, and as fast as the pieces swell sufficiently take out with a silver spoon and place in a glass, air-tight preserving jar. As soon as the jars are filled, pour the boiling syrup over the peaches, filling the jars to the top; seal at once.

PEACHES PRESERVED WHOLE.

Take the large, white clingstones. Pare evenly. To every pound of fruit allow a pound of sugar. Place them in large earthen tureens, a layer of fruit and one of sugar. Let them remain overnight; then boil over a gradual fire until transparent; then pour the fruit and syrup into large dishes. Place them in the sun until the syrup is almost a jelly and the fruit well cooked; put them in jars. See that no bubbles of air are left in the jars. Place a brandy paper on the top. Seal carefully.

BRANDY PEACHES.

Select ripe peaches, but not soft. Drop in lye or soda water to remove the fuzz, and wipe with a coarse towel. Make a thick syrup, allowing half a pound of sugar to one of fruit and one-half pint of water. Put the peaches in the syrup and boil five minutes. After taking the fruit out, if the syrup is too thin, add more sugar and boil until a thick syrup is made. Put the peaches in a jar, and to a measure of syrup put a measure of brandy, and pour over the fruit.

BLACKBERRY JELLY.

Take dewberries or very ripe blackberries. Put a little water to them, and let boil until soft; then press carefully through a bag. To one pint of juice add one pound of sugar. Let boil rapidly for fifteen minutes, skimming while boiling. Put in cups or jars.

PUMPKIN CHIPS.

Weigh equal quantities of sugar and pumpkin cut thin or shaved with a plane; sprinkle the sugar over the pumpkin, and let it remain overnight. It will not need any water. To every pound add one orange or lemon cut into thin slices; some prefer ginger as a flavoring. Boil until the pumpkin is perfectly clear and the orange peel is soft; take all out and lay on a dish in the sun for half an hour. Boil the syrup quite thick; then put the preserves back.

ORANGE PEEL PRESERVES.

Put the peel in salt water for twenty-four hours; then soak in clear water. Boil in weak alum water, then in clear water. Make a syrup of a pound of sugar to the same of peel, and boil until clear.

ORANGE AND APPLE MARMALADE.

Peel the rind of the oranges and parboil in two waters; divide the lobes of the oranges, and clip them in the middle to extract the seed. Use three-fourths pound of sugar to one pound of fruit, with equal parts of oranges and apples; put in water enough to dissolve the sugar, as the oranges have so much juice. When the sugar boils well, put in the fruit. To harden apples, soak the apples, after peeling, in a bucket of water with a teacup of lime well tied up in a bag. Soak about three hours; this will prevent their coming to pieces when boiled.

PINEAPPLE PRESERVES.

Pare and slice the fruit. Make a syrup of half a pound of sugar to a pound of fruit; when the syrup boils, put in the fruit, and let it remain until a little tender. Fill the jars with the hot fruit, and pour on the syrup. To be kept in air-tight jars. Prepared in this way, much of the flavor of the fruit is preserved.

APPLE JELLY.

Wash and cut up the apples, leaving the cores; put them in a kettle with enough water to cover. Boil until tender; then strain through a flannel bag. If the apples are very tart, allow one pound of sugar to a pint of syrup; then boil until it jellies, which may be ascertained by trying in a cup of cold water. In case the apples are not tart, allow half a pound of sugar to a pint of syrup. Two lemons cut up and added to the fruit while boiling will impart a pleasant flavor. In general twenty minutes will be long enough to boil after the sugar is added. It will be more economical, and the jelly will be lighter if only a small quantity is boiled after the syrup is mixed with the sugar—say a quart at a time.

PLUM JELLY.

Have your plums thoroughly ripe. Put them in a kettle, with two pints of water to half a bushel, three pints to a bushel. Let them boil until done, stirring all the time. When they have all burst they are done, and should be poured slowly through a sieve. After all the juice has dripped out, strain it through a piece of flannel. To every pint of juice put one pound of loaf sugar. Put it on, and let it boil until it jellies. Take the fruit that is left, and place on the fire, allowing a pound of sugar to the same of fruit, or a *little more* weight of *sugar.* Cook until done. This will make a very nice marmalade.

GRAPE JELLY.

Pick and wash your grapes; put them in a kettle, and to six pounds of fruit put half a pint of cold water. Place the kettle on the fire, and steam until the grapes have yielded their juices; then strain, and to each pint of juice add one pound of loaf sugar. Cook fifteen or twenty minutes.

GRAPE PRESERVES.

Weigh and pulp the grapes; put them in a preserving kettle, and let boil until the skins are tender. Skim off the seeds which rise to the top while boiling; then stir in the sugar. To one pound of grapes use three-fourths of a pound of sugar.

QUINCE JELLY.

Wash and cut up the quinces, taking out the cores. Boil in clear water until tender; strain through a flannel bag, and to each pint of the liquid allow a pound of loaf sugar. Boil until done.

DRIED FIGS.

Gather figs during the dry season, using only choice ones, thoroughly ripe. Press them between fingers the long way of the figs; place on wooden dryer; cover with mosquito net;

place in hot sun, turning frequently. Do this for several days until sufficiently dry. Never keep them out unless the sun is very hot on them, as any dampness causes mold. When dry place in jars with layers of figs and sugar.

ORANGE MARMALADE.

Take three large oranges and one lemon. Slice very thin; cover with eleven glasses of cold water, and let stand twenty-four hours; then cook slowly one hour. Remove from fire and add three pounds of sugar, and let stand twenty-four hours; then cook slowly one hour and twenty minutes after beginning to boil, or until it falls like jelly from the spoon.

TOMATO PRESERVES.

Equal parts of tomatoes and sugar. Boil sugar to a thick sirup; put in the peeled tomatoes, and boil until done.

BLACKBERRY JAM.

Weigh the fruit, and press it through a colander. To every pound of berries add a little more than half a pound of sugar. Boil slowly until as thick as desired, stirring constantly.

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HOARHOUND CANDY.

In one quart of water boil one package of dried hoarhound, as obtained from the druggist, till reduced to one pint. Strain this tea on four pounds of brown sugar. Boil as sugar candy (without stirring), and when nearly done add a tablespoonful of butter. Pull very little. This is excellent for a cough.

PEANUT CANDY.

To two pounds of sugar add one tumbler of water and one tablespoonful of butter. Boil, stirring constantly. Just before taking off stir in a pint of parched and pounded peanuts (measure after prepared). Drop with a spoon upon a buttered plate.

COCOANUT DROPS.

To a grated cocoanut add half the weight in sugar and the whites of five eggs beaten to a stiff froth. Drop the mixture in small cakes on buttered paper, and sift sugar over them. Bake them fifteen minutes in a slow oven.

TAFFY.

One pound of sugar, one quart of good molasses, half a pound of butter. Let this boil until nearly or quite done; then stir in one grated cocoanut. Grease your biscuit board, and pour the taffy on; then pour essence of lemon over it. When cold take a large knife and cut in squares.

ALMOND TAFFY.

One pound of sugar, a quarter of a pound of butter, the grated rind of a lemon. Boil until done. Pour this in a dish sprinkled thickly with blanched almonds cut fine but not pounded. When nearly cold mark off with a buttered knife, but do not raise it until perfectly cold.

CARAMELS.

One-fourth pound of grated chocolate, one and a fourth pounds of brown sugar, one-fourth pound of butter, one teacup of cream or milk. Boil the whole briskly half an hour, stirring. Have ready buttered plates; pour out on them, and when nearly cold mark off in small squares.

HONEY CREAM CANDY.

Ten pounds of white sugar, with just enough water to dissolve it. When nearly done add a teacup of molasses. Cook till well done; then add half a teacup of butter. Flavor with oil of lemon to suit the taste. To prevent graining, put in a teaspoonful of cream of tartar. Pull rapidly and handle lightly.

WHITE NOUGAT.

Ten pounds of white sugar, half a gallon of strained honey, three pounds of blanched almonds, one tablespoonful of oil of lemon. After the sugar is melted and strained, cook until nearly done. Have the honey boiling, and pour on the sugar in the kettle. Set it on the fire again, and when it boils up well pour out on a greased marble; add the oil of lemon. When cool enough to handle turn it up and bleach on a candy hook. When white take off and spread it out on the marble and sprinkle the blanched almonds all over it; fold it up, and spread out again with more almonds. Continue working it over the same way until all the almonds are worked in; then form into a long bar, and cut up in square pieces.

MOLASSES CANDY.—NO. 1.

Dissolve one cup of sugar in half a cup of vinegar; mix with one quart of molasses. Boil until it hardens when dropped from the spoon into cold water; then stir in a tablespoonful of butter and one teaspoonful of soda dissolved in hot water. Give one hard final stir and pour into buttered dishes. Pull hard until white, using only the tips of the fingers.

MOLASSES CANDY.—NO. 2.

Two cups of molasses, one cup of sugar, one tablespoonful of vinegar, butter the size of a hickory nut. Boil briskly for twenty minutes; stir it often. Flavor to taste, pour on a buttered dish, and pull it thoroughly when sufficiently cool.

BUTTER SCOTCH.

Boil together one cup of sugar, one cup of molasses, half a cup of butter, one tablespoonful of vinegar, one-fourth teaspoonful of soda. Stir it frequently to prevent burning. As soon as it will snap when dropped into cold water remove it from the fire and flavor to taste. Pour it on a buttered tin in a sheet one-fourth of an inch thick. When nearly cold check it off into squares with a sharp knife, separate the squares when cold, and wrap them in paraffin paper.

CHOCOLATE FUDGE (WITH NUTS.)

Take three cups of granulated sugar, one-half cake of Baker's unsweetened chocolate, one cup of sweet milk. Put all the ingredients into a granite boiler and set on a slow fire till sugar is dissolved and chocolate is melted. Then stir vigorously, set on a quick fire and boil till the syrup hardens when dropped into cold water. Remove from fire, drop in a teaspoonful of butter and a cup of chopped pecans, stir quickly and turn out on marble slab or buttered dish, and cut into squares.

PEANUT CARAMELS.

Put into a saucepan over the fire one cupful each of molasses and sugar and a half cupful of butter. Stir constantly. Test the syrup by dropping a little in ice water, and when it is crisp stir in one cupful of nuts and turn out on buttered tins to cool.

BROWN SUGAR CANDY.

Four cups of sugar, two cups chopped nuts, one and a third cups of milk, one tablespoonful of butter, one teaspoonful vanilla. Cook sugar and milk till they boil. Have one cup of sugar ready to pour in. Let all cook, stirring constantly till it creams. Add butter and chopped nuts. Pour on buttered marble. May be cut into small squares without nuts.

COCOANUT CREAM CANDY.

One cocoanut grated, one and a half pounds of sugar. Put sugar and milk of cocoanut together. Heat slowly until sugar is dissolved, then boil five minutes. Add cocoanut and boil ten minutes, stirring constantly. Pour on buttered plates.

MEXICAN CANDY.

Six cups of sugar, one cup of milk, two cups of walnuts, one teaspoonful of butter, one half teaspoonful of vanilla. Stir all the time, and just before it is done add walnuts. Drop in cold water, and if it cracks against the side of the cup it is done. Beat till stiff enough to pour.

SUGAR CANDY.

Three cups of sugar, half a cup of water, half a cup of vinegar. Boil *without stirring* until it will crisp in cold water. Add half a tablespoonful of butter and half a teaspoonful of soda dissolved in hot water. Flavor to taste, and pour on buttered dish. When cool pull with buttered tips of fingers; stretch it size you wish, place on paper, and break it into sticks with back of a knife blade.

CREAM FUDGE.

Two cups of sugar, two squares of Baker's chocolate, one cup of sweet milk, butter the size of an egg, teaspoonful of vanilla. Boil sugar and milk together, add chocolate (melted over steam); add butter and vanilla when nearly done. Let come to soft ball stage. Take from fire, and let it get perfectly cold. Beat twenty minutes, and place on buttered tins.

DIVINITY FUDGE.

Two cups of sugar, one cup of Karo syrup, one tablespoonful of vinegar. In another pan mix one cup of sugar and one cup of water. Put both pans on to cook; do not stir. Have ready the whites of three eggs beaten stiff, into which beat the sugar and water as soon as it strings, as in icing. Add to this the other mixture, into which any kind of nuts desired have been added. Beat thoroughly.

DIVINITY CANDY.

Three pints of sugar, three-fourths of a pint of water, three-fourths of a pint of glucose or corn syrup, half a teaspoonful of salt, two teaspoonfuls of vanilla, the whites of four eggs, one pint of nuts cut fine. Cook sugar with water and glucose till it threads; then pour over the well-beaten whites and add salt and vanilla. Beat very hard, and when cool add nuts and pour on well-greased marble.

PEANUT BRITTLE.

Two cups of sugar. Wet thoroughly with milk. Cook until it strings, and then pour over shelled peanuts.

CATCHUP, SAUCES, AND PICKLES.

VINEGAR.

To eight gallons of water add one gallon of molasses and half a gallon of spirits. Put into a cask, shake well a few times, then add a pint of good yeast or two yeast cakes. Keep in a warm place. In ten days slip a sheet of brown paper (which has been rolled up and dipped in molasses) into the bunghole of the barrel. Cover the bunghole with a piece of muslin until the vinegar is good; then close it with a cork.

SPICED VINEGAR.

To four gallons of strong vinegar add one pound of ginger, one dozen cloves, one ounce each of mace, nutmeg, black pepper, allspice, and red pepper; also a little turmeric and one pound of grated horse-radish. The spices should be ground and inclosed in a muslin bag. It is better to make your spiced vinegar and keep it on hand, ready for pickles, as it improves from standing. Prepare pickles in the usual way, and pour this vinegar over them. Pickles keep better when the vinegar is not boiled.

TOMATO CATCHUP.—NO. 1.

Cut any quantity of ripe tomatoes across the middle, put them in a large kettle, and let them simmer till soft; strain them first through a colander, then through a sieve. Boil the liquid again until the watery substance ceases to rise on the surface. To every half gallon of tomato juice add one quart of vinegar, four tablespoonfuls of salt, two tablespoonfuls each of black pepper and dry mustard, one teaspoonful of cayenne pepper, one teaspoonful of whole cloves, and one clove of garlic. Boil again until it is thick. Cook and seal while hot. Use a porcelain kettle.

TOMATO CATCHUP.—NO. 2.

Wash the tomatoes, and boil until the pulp leaves the skin, which will take about an hour. Strain through a sieve. To one gallon of the liquor add one quart of vinegar, four tablespoonfuls of salt, two tablespoonfuls of ground mustard, two of celery seed, two of ground black pepper, two of allspice, one of cloves, one quart of onions chopped very fine, six pods of hot pepper, and four cloves of garlic. Boil down to half the quantity.

CUCUMBER CATCHUP.

Peel, grate, and squeeze through a cloth until all the water is exhausted one peck of full-grown cucumbers. Then add cider vinegar, salt, pepper, and onion to taste. Put in glass jars, pour a tablespoonful of olive oil in each, and seal them well.

PEPPER CATCHUP.—NO. 1.

Take four dozen large red pepper pods, three quarts of vinegar, three tablespoonfuls of grated horse-radish, five onions, and one clove of garlic. Boil until soft, and strain through a sieve. Then add two tablespoonfuls of black pepper, allspice, mace, cloves, and salt. Boil again ten minutes; then bottle. Some add one quart of tomatoes and one cup of sugar.

PEPPER CATCHUP.—NO. 2.

Take fifty large red peppers, one gallon of vinegar, and one tablespoonful of salt. Boil until the peppers are well done. Strain them through a sieve, getting as much pulp as possible.

GRAPE CATCHUP.

Take five pounds of grapes. Boil and strain them through a colander. Add to the grape juice one pint of vinegar, two and a half pounds of sugar, one tablespoonful each of cinnamon, cloves, allspice, pepper, and half a tablespoonful of salt. Boil again until the catchup is a little thick.

FRENCH MUSTARD.

One pound of Coleman's mustard, one-half gallon of vinegar, one half-pint bottle of Worcestershire sauce, and one teaspoonful of salt. Mix these, then boil to the consistency of French mustard. Add to this, while boiling, one jar of French mustard.

ITALIAN MUSTARD.

One large onion, one-half tumbler of water, one teaspoonful each of brown sugar and black pepper, one-half teaspoonful of salt, and two tablespoonfuls of mustard. Boil the onion, put the other ingredients in a cup, and add enough of the water in which the onion has been boiled to mix them; then add a little vinegar and a small glass of claret.

CITRON SWEET PICKLE.

Put the cut rind of watermelon in strong brine; let it remain nine days; then in strong alum water twenty-four hours; then in clear water twenty-four hours, changing the water several times. To one quart of vinegar add two and a half pounds of brown sugar, one tablespoonful of allspice (whole), and one teaspoonful of cloves. Let these ingredients boil; then add the fruit, and let it boil until you can easily stick a fork in it.

BLACKBERRY SWEET PICKLE.

To one pound and a half of half-ripe berries put one pound of sugar, one pint of vinegar, and spices to suit the taste. Boil twenty minutes.

GERMAN PICKLE.

To seven pounds of fruit take three pounds of sugar, one quart of cider vinegar, one ounce each of cloves and mace. Let the vinegar and sugar come to a boil; pour this over the fruit. Repeat the process three mornings. Let it boil fifteen minutes, when the pickle will be ready for use.

SWEET PICKLED FIGS.

Gather five quarts of figs, with stems. Let them be only half ripe. Put them in salt water, and let them stand twelve hours. Dry them; then parboil in alum water, using a piece of alum half the size of a nutmeg. Be careful not to let them break. When soft take them out, and wash in three buckets of clear water to take the alum out. Dry them well. Make a syrup with a pint of strong vinegar, a very little water, and a pound of sugar. Flavor with mace and cloves. When the syrup has boiled well put the figs into it. Use glass jars. These pickles will keep for years.

SWEET PICKLED PEACHES.—NO. 1.

Remove the skin from the peaches by making a mixture of boiling water and concentrated lye. Put in the peaches, and let them remain until the rough skin begins to dissolve. Have ready a pan of cold water to drop them in. Wash them thoroughly, then put them on dishes to dry. To each pound of peaches use one-quarter of a pound of sugar, half a pint of white wine vinegar, two ounces of allspice, and one ounce each of cloves and mace. Put the vinegar, sugar, and spices in a kettle to boil; then put the peaches in. Cook them until you can pass a straw through them. Be careful not to let them break in cooking.

SWEET PICKLED PEACHES.—NO. 2.

Take seven pounds of fruit, three pounds of sugar, and one pint of vinegar. When boiling, put in the fruit; add a few cloves, spice, and some cinnamon; put these in a muslin bag. Boil twenty minutes.

SWEET PLUM PICKLE.

To ten quarts of ripe plums use seven pounds of sugar, one pint of strong vinegar, half an ounce each of allspice and mace, and two grated nutmegs. Make a syrup of the vinegar and sugar and spices. Pour this over the plums for three days, taking care to have the jars well closed. The fourth day boil the fruit with the syrup until it is almost a jelly.

RIPE CANTALOUPE PICKLE.

To three pounds of fruit add two pounds of sugar, one and a quarter pints of vinegar, a dozen cloves, a piece of cinnamon, four pieces of white ginger, a teaspoonful each of celery seed and salt. Boil all together.

MELON PICKLE.

Take ripe cantaloupes. Peel and slice, drop into vinegar, and let stand twelve hours. Take out, and to one gallon of vinegar add three pounds of sugar and one teacupful of cloves, spice, and cinnamon mixed. Boil this, and while boiling drop in the melon, and let it remain ten minutes. Pour it off into a jar, and the next day boil the vinegar again and pour over the melon while hot.

OIL MANGOES.

Gather the melons a size larger than a goose egg. Cut a slit from the stem to the blossom, and take the seed carefully out; fill with salt, and let them remain two weeks, turning them over frequently. Then wash them in cold water two or three times to remove all salt, and spread on dishes to dry. *Stuffing.*—Wash one pound of white ginger in boiling water. When soft slice thin. One pound of grated horse-radish, one pound of onions chopped fine, one pound of white mustard seed, one ounce of mace, one ounce of nutmegs, two ounces of turmeric, and one handful of whole black pepper. Make these ingredients into a paste with a quarter of a pound of dry mustard and a large cupful of olive oil. Put a clove of garlic in each melon; sew the melons up after stuffing, and pack in jars with the caps up. Strew some of the stuffing over each layer of mangoes, and cover with cold vinegar, adding another cup of olive oil. Notice at intervals, and if needed add more vinegar. They should be kept in a dry place and closely covered.

PEPPER MANGOES.

Gather your pepper when green. Cut a slit in each pepper; take the seed out carefully, and wash them. Pour weak, boiling brine over them, and let them stand four days; renew the brine daily, and always have it boiling hot. Freshen the peppers, and stuff them with cabbage that has been chopped very fine and seasoned with cinnamon, mace, and cloves that have been pounded fine, and with whole white mustard seed. After stuffing the peppers tie a cord around each one; pack them in a jar, and pour strong, boiling vinegar over them three weeks in succession. The last time add a small piece of alum to the vinegar.

CUCUMBER MANGOES.

Prepare two gallons of cucumbers as you would other melons for mangoes. Make a stuffing of two pounds of sugar, a small piece of horse-radish grated, one and a half ounces each of white and black mustard seed, and the same quantity of celery seed. Mix well and stuff the cucumbers; place them in a jar and pour on them five quarts of apple vinegar sweetened to taste.

PEACH MANGOES.

Gather one peck of clearstone peaches before they are fully ripe. To remove the rough skin drop them in boiling lye, then in cold water; wash them in several waters, then wipe them dry. Cut the peaches on one side, and remove the stone. Make the dressing of white-head cabbage chopped fine, half a pound of white mustard seed, two tablespoonfuls each of allspice and grated horse-radish, one tablespoonful each of cloves, mace, and a little salt. Fill the peaches, put them in a jar, then cover well with boiling vinegar.

CUCUMBER PICKLE.

Take small cucumbers. Put them in a strong brine for forty-eight hours. Pour off the brine, and wash the cucumbers in cold water. Lay butter bean leaves in the bottom of a kettle; put in the cucumbers, and cover them with water in which a piece of alum the size of a hickory nut has been dissolved; cover them closely with more leaves. Simmer slowly until the cucumbers are green. Drain the cucumbers. To every fifty allow four quarts of vinegar, one ounce each of ginger, allspice, cloves, cinnamon, black pepper, celery seed, and a few small onions. Boil the vinegar and spices together, pour over the cucumbers boiling hot, and simmer a few minutes.

SPANISH PICKLE.

One peck of cucumbers, one-half peck of green tomatoes, four cabbages, three handfuls of onions, eight pods of green pepper—all these chopped fine; three-quarters of a pound of white mustard seed, a handful of black pepper, one ounce of celery seed, a small teacup each of mace and allspice, one pound of brown sugar, one pint of molasses, one tablespoonful of salt, and one gallon of vinegar. Mix these ingredients in a kettle, and let them simmer. Pour over the pickles.

CABBAGE PICKLE.

Take one quart of finely chopped onions, three tablespoonfuls each of cloves, white mustard seed, black pepper, celery seed, and ground mustard, half a pound of brown sugar, and three quarts of strong vinegar. Simmer this compound until it begins to thicken. Pour it over one gallon of finely chopped cabbage, and boil a few minutes.

WALNUT PICKLE.

Select walnuts before the shells begin to harden. Make a strong brine of salt and cold water, using a quarter of a pound of salt to a quart of water; soak the walnuts in this a week, then put them in the sun until they turn black. Take half a pound of mustard seed, half an ounce each of allspice, cloves, and mace, two ounces of black pepper, and four large spoonfuls of grated horse-radish. Boil all these ingredients in one gallon of vinegar; pour over the walnuts, covering them entirely. Pickled walnuts improve with age.

RAILROAD PICKLE.

Take one peck of cucumbers and four onions sliced; cut the cucumbers in pieces one inch thick. Lay these in a kettle, adding the following ingredients: Three ounces of turmeric, two pounds of sugar, half a cup of black pepper, two tablespoonfuls of dry mustard, one-half an ounce of mace, one cup of allspice, and two tablespoonfuls of ginger. The spices must be ground. Cover well with vinegar. Cook two hours.

SWEET PICKLE.

Three heads of cabbage, three onions, five green bell peppers, two dozen green tomatoes, two dozen dill pickles, one pound of seeded raisins, one tablespoonful of mustard seed, one tablespoonful of celery seed, two tablespoonfuls of turmeric, four pounds of brown sugar, three and a half quarts of vinegar. Cut cabbage, peppers, and onions, and let stand overnight with salt. Next morning drain off water and cook in vinegar until done. Slice dill pickles and tomatoes; then put all together in the vinegar and sugar, and let boil until done. When nearly done put in turmeric.

ONION PICKLE.

Take small onions. Peel and drop them into cold water to prevent changing color; then drain them and boil them in equal parts of milk and water. Drain and cover with best vinegar. Season with red pepper and white ginger root.

MUSTARD PICKLE.

After your fruit has been in brine, soak it in clear water until the salt is out. Take a kettle that holds a little more than a gallon; put in the bottom a layer of grape leaves; sprinkle in pulverized alum (a piece the size of a nutmeg); a teaspoonful each of cinnamon, allspice, black and red pepper; also two tablespoonfuls of sugar; then a layer of fruit. Continue these layers until you fill the kettle; cover with vinegar, and let it simmer over a slow fire until green. Mix smoothly with vinegar five boxes of mustard, seven and a half cups of sugar; to this add one tablespoonful each of cloves, mace, allspice, celery seed, cinnamon, turmeric, and four tablespoonfuls of salad oil. Mix well. Drain off the first vinegar from your fruit, and pour this mixture over it. Allow the whole to boil a few minutes. In three weeks it will be ready for use.

SCUPPERNONG PICKLE.

Take the hulls, after washing them well, and add enough vinegar to cover the quantity you have. Then to one quart of vinegar add two pounds of sugar, one tablespoonful of cinnamon, one of allspice, one of ginger, one teaspoonful of mace, and one of cloves. Boil the ingredients one-half hour, then add hulls and boil until tender.

GREEN TOMATO PICKLE.

One peck of green tomatoes, twelve onions. Slice and cover with salt. Let stand twenty-four hours; then drain off, and add three green peppers chopped fine. One-fourth pound of white mustard seed, one-half ounce of cloves, one-half ounce of mace, one ounce of celery seed, one ounce of allspice, four teacups of sugar. Cover the whole with vinegar, and boil until the tomatoes look clear. When cold add one box of mustard.

REGENT PICKLE.

Take two gallons each of cucumbers and cabbage, one pint of onions. Chop all these very fine; then add a quarter of a pint of salt, one pound of sugar, two tablespoonfuls each of allspice and cloves, five tablespoonfuls of dry mustard, one paper of celery seed, and two gills of white mustard seed. Mix all well, and put it over the fire a few minutes. Stir it constantly.

GREEN TOMATO SAUCE.

One peck of green tomatoes, twelve large onions. Slice them and lay on dishes, sprinkling each layer with salt. Set them aside for twenty-four hours. Drain them through a sieve until they are perfectly dry. Put them in a kettle, and cover with strong vinegar. Let them simmer but not boil until quite tender. To flavor them add one-quarter of a pound of white mustard seed, three pods of red pepper sliced thin, one ounce each of allspice, mace, cloves, black pepper, and celery seed; also three tablespoonfuls of sugar. After removing it from the fire add half a pint of brandy and half a teacup of sweet oil.

PICKLE SAUCE.

Take six quarts of green tomatoes, two quarts of green pepper, and one quart of onions. Slice them up separately, sprinkle them with salt, and let them stand two days. Then strain them from the brine; add one gallon of vinegar, one teacup of sugar, one box of dry mustard, half a pound of white mustard seed, two spoonfuls each of black pepper, cinnamon, cloves, allspice, and mace. The spices must be ground. Boil fifteen minutes.

CHILI SAUCE.

Three dozen ripe tomatoes. Scald, skim, and slice them. Chop fine one dozen green peppers and half a dozen white onions; mix with the tomatoes. Add eight teacupfuls of vinegar, six tablespoonfuls of salt, eight tablespoonfuls of sugar, one of nutmeg, one of cinnamon, one of cloves, and one of ginger. Stir well while boiling to keep from sticking, and boil until one-fourth of it has boiled away. Celery seed to taste. Seal up while hot.

RED HOT.

Two cabbages cut fine, one and one-half dozen green peppers, eight onions, ten cents' worth of white mustard seed, ten cents' worth of celery seed, five cents' worth of turmeric, one-half bottle of Worcestershire sauce, two quarts of vinegar; allspice, cloves, and cinnamon to taste. Cook all until cabbage is thoroughly done. Then put in air-tight jars.

PICCALILLI.

To each peck of green tomatoes allow two large green peppers and four small onions, all chopped fine; one teaspoonful of salt, one cup of sugar, one tablespoonful each of mustard, cloves, cinnamon, and black pepper, with vinegar to cover all. Chop tomatoes, onions, and peppers; cover with salt, and let stand overnight in a colander to drain. In the morning add the other ingredients and stew slowly. Pack in jars, and cover tightly.

CHOWCHOW.—NO. 1.

One cabbage chopped, one dozen onions sliced, one dozen green tomatoes sliced. Cover with salt water, and let stand for several hours; then drain and wash. Put on fire, and cover with vinegar. Add two tablespoonfuls of sugar, two and a half cents' worth of mustard and celery seed, and one teaspoonful of mustard.

CHOWCHOW.—NO. 2.

Take a peck of white cabbage, and cut fine; three dozen onions sliced thin. Sprinkle both with salt and let them stand twelve hours; then press out the salt water, and spread them on dishes to dry. For seasoning take half a box of mustard, two ounces of turmeric, a very little red pepper, half a pound of white mustard seed, and a small piece of horse-radish. Beat the following spices fine and add two tablespoonfuls of each: Cloves, mace, ginger, nutmeg, and celery seed. Put cabbage and all the ingredients in a kettle, cover well with strong vinegar, and let it come to a boil. After taking from the fire add one pint of salad oil.

BEVERAGES.

TO PREPARE COFFEE.

Pick over the grains to remove all imperfect ones; wash, drain, and dry. Parch always on top of the stove, stirring constantly. In this way it is done rapidly and evenly. When a light brown and just after taking off the stove, before emptying from the pan, stir in a tablespoonful of butter; this quantity to two or three pounds of coffee.

HOW TO MAKE COFFEE.

To every half pint of water allow one tablespoonful of ground coffee. Do not grind too fine, either for boiled or dripped coffee.

TO MAKE TEA.

First scald the teapot with boiling water. Allow a teaspoonful of tea for each person or each half pint of water. After putting the tea in the teapot, pour on only a little of the boiling water at first; allow to steep a few minutes, and then pour on the rest of the water.

Hot or iced tea is best made of mixed tea—equal quantities of black and green.

CHOCOLATE.

Mix two heaping tablespoonfuls of chocolate to a smooth paste with water. Stir in half a pint of water, and allow to boil five minutes; then add half a pint of milk. Let come to a boil.

MILK PUNCH.—NO. 1.

Stir in a glass of new milk one tablespoonful of white sugar and the same of brandy; grate nutmeg on the top. Milk punch is generally prepared in this way for invalids.

MILK PUNCH.—NO. 2.

One glass of fresh milk (must be very fresh, or it will curdle), one egg beaten very light with one tablespoonful of sugar. Mix with the egg and sugar one tablespoonful of brandy; pour on the milk, and grate nutmeg on the top.

HOT MILK PUNCH.

Beat together, very light, the yolks of two eggs and two tablespoonfuls of sugar; add two tablespoonfuls of sherry wine or brandy, and pour over all one pint of boiling fresh milk, and grate nutmeg on it. Drink as hot as possible.

STRAWBERRY COCKTAIL.

Mash one quart of strawberries; add the juice of an orange and a lemon, two cups of sugar, and five cups of water. Stir well, and let stand two hours on ice. Strain through a jelly bag. Put this into tall glasses, add three sliced strawberries to each glass, a very little shaved ice, and a dash of sherry.

CHAMPAGNE CUPS.

Two bottles of champagne, two dessert-spoonfuls of white sugar, two bottles of soda water or a quart of White Rock, half a lemon squeezed, half a lemon sliced, one wineglass of curacao, a few sprigs of borage, all plentifully iced. Cut lemon very thin, and throw in the peel.

CLARET CUP.

Two bottles of claret, two tablespoonfuls of white sugar, two bottles of soda water, half a lemon squeezed, half a lemon sliced, two wineglassfuls of sherry, one wineglassful of maraschino wine or cordial; use ice plentifully. Slice lemons thin, and throw in the peel.

EGGNOG.—NO. 1.

To each egg allow one tablespoonful of sugar and one tablespoonful of brandy or whisky. Beat the eggs, whites and yolks together; when partially beaten add the sugar; then beat till very light; add the brandy last. When the eggs are beaten in this way it requires more time, but they are not so likely to separate. For an invalid sherry wine is a delicate substitute for brandy.

EGGNOG.—NO. 2.

To each egg allow one small wineglassful of brandy, one tablespoonful of sugar; beat the whites and yolks separately. After beating the yolks well gradually add the sugar, then the brandy; pour in the milk (as much as you like) or whipped cream (say a quart to a dozen eggs), and, lastly, stir in the whites when they are as light as they can be beaten.

SHERRY COBBLER.

In a tumbler of lemonade stir in a wineglassful of sherry wine and pounded ice. Sliced pineapple may be put in if desired.

A GOOD COCKTAIL.

Dissolve four square lumps of white sugar in one tablespoonful of water; add one small wineglassful of whisky and one teaspoonful of Boker's Bitters. Add ice.

FRUIT PUNCH.

Six dozen oranges, four dozen lemons, four cans of pineapple, one bottle of maraschino cherries (or one box of strawberries), ten pounds granulated sugar, eight quart bottles of White Rock. Strain fruits through colander; add cherries when ready to serve. This should make enough for one hundred persons.

ROMAN PUNCH.

One gallon of water, one pint of wine, one pint of old rum, half a pint of brandy, four lemons, and sweeten it well. Add more brandy if needed. Ice abundantly or freeze.

TUTTI FRUTTI.

Use a one-gallon glass jar. Begin with strawberries. Put in one pound of strawberries, and on that one-half pound of sugar; then pour in one quart of pure alcohol. Next fruit one pound of cherries and one-half pound of sugar; then fresh pineapple cut in small cubes in same proportion; then small ripe figs, and, lastly, good peaches cut in small pieces until the jar is full. No more alcohol is needed. This is a delightful relish with puddings or with cake. Keep tightly corked.

BLACKBERRY CORDIAL.—NO. 1.

Boil the blackberries in a little water about fifteen minutes; then strain them. To one quart of juice put three-fourths of a pound of sugar; season with cloves, cinnamon, and allspice, and boil three-quarters of an hour. To three quarts of the juice put in one quart of brandy.

BLACKBERRY CORDIAL.—NO. 2.

Fill a demijohn with blackberries perfectly ripe, and pour on as much whisky or brandy as it will hold; spice to the taste—about a handful of cinnamon, two of allspice, and a dessertspoonful of cloves to a five-gallon jar. Allow it to stand about three weeks, after which pour off the liquor and sweeten to the taste.

PINEAPPLE FRUITADE.

Pare the thin yellow rinds of six lemons and three oranges, and pour over them one cupful of boiling water, and let stand covered in an earthen or granite bowl till cold. Strain into a large bowl, and add the juice of twelve lemons and three oranges. Add light brown sugar to taste, a pint of tea made from one-half an ounce of Oolong and a few sprigs of fresh mint brewed with the tea. Pour on enough water to dilute sufficiently, allowing for a bottle or two of seltzer water, which is to be put in just before serving. Add also a can of grated pineapple, some very thin slices of cumquats, and some maraschino cherries. Serve ice cold.

MINT CORDIAL.

After the mint is washed, put in a stone jar or other vessel and cover it with whisky. Let it stand twenty-four hours; then strain, and to a quart of it put a pint of thin syrup, and bottle.

CHERRY CORDIAL.

Put cherries in your jar, and cover with whisky. Let stand two weeks; mash and strain through a cloth; then add sugar to make a thick syrup.

SCUPPERNONG WINE.

To one gallon of the juice of the grape add two pounds of white sugar. When the sugar is dissolved, pour into demijohns or kegs, reserving a small quantity to fill up the demijohns, which must be kept well filled and uncorked until the wine ceases to ferment. The best plan is to fill them every morning. When fermentation ceases, strain it carefully and bottle it, being careful not to cork too tightly. In drawing it for use, be particular not to shake the bottle, or the wine will mix with the lees and become muddy.

FRUIT OR TEA PUNCH.

One dozen oranges, two dozen lemons, two quarts of tea, two bottles of White Rock, one pint of grape juice, two quarts of red raspberries, two cans of pineapple, one quart of cherries, two quarts of water, sugar to taste. Squeeze the lemons, and boil the rinds with sugar and water for five minutes, after which add orange juice and tea, and strain the mixture. Stone the cherries and stew them; also stone the raspberries and stew just enough to get the red juice but keep their shape (if fresh fruit is used). Grind the pineapple very fine, and mix all the ingredients except the tea and the White Rock, which must be added just at serving time.

BLACKBERRY WINE.

Measure and bruise your berries, and to every gallon add one quart of boiling water; let stand twenty-four hours, stirring occasionally. Strain off the liquor into an open vessel, to every gallon adding three pounds of sugar. Let it remain open about ten days, skimming it frequently; then put it into jugs. Do not cork tightly. Let it remain so for three or four weeks, when fermentation will be over. Cork tightly. In the fall it will be ready for use.

RUSSIAN TEA.

Two ounces of tea, one pint of granulated sugar, one orange sliced and seeded, two lemons, one gallon of boiling water. Let steep seven minutes.

COMFORTS FOR THE SICK.

"I own that nothing like good cheer succeeds."

Always endeavor to have the food for the sick as attractive in appearance as in taste. Prepare and serve in small quantities as fresh as possible. Avoid consulting the patient as to what he would like to eat. Study all the peculiarities of the patient, and humor him whenever by so doing you do not interfere with the instructions of the physician.

FRUITS AS MEDICINE.

Acid fruits are good for affections of the kidney. Apples, pears, grapes, berries, and oranges are much the best for this purpose. Sour oranges and lemons are said to be very beneficial for rheumatic troubles. Apples, pears, and most berries are recommended for constipation, and it is said that this trouble may be wholly overcome by proper diet.

GRAPES.

Sweet grapes are said to purify the blood. The muscatel and black-skinned grapes have also a food value, but, taken in large quantities, are said to be too rich a food for the liver.

HASTY BEEF TEA.

Cut up in very small pieces lean, juicy beef, and pour on just enough cold water to prevent burning. Watch closely to prevent scorching. When done season with salt. If beef tea is allowed to cool, any grease in it can be readily detected and taken off. Heat only the quantity desired to give the patient at one time.

CHICKEN ESSENCE.

Take a whole small chicken or half of a large one. Mangle it so as to crush the bones; pour on it a pint and a half of cold water, and drop in three allspice. Place it over a fire, and notice at what time it begins to boil; allow it to continue boiling twenty-five minutes, when the water will have extracted all the strength of the chicken, and will be palatable to anybody after the addition of a very little salt. This is most nutritious, and has never been known to be distasteful to a sick person when well made and offered hot. A spoonful every hour will suffice for a very weak person without other nourishment, yet it may be safely taken in larger quantities if the patient wishes it.

CHICKEN BROTH.

Cut up half of a chicken, and pour on one quart of cold water. Place over the fire, and allow it to boil slowly two hours. After boiling one hour add a tablespoonful of rice; salt and pepper to taste. Skim carefully while boiling.

BEEF OR MUTTON BROTH.

One pound of mutton or lamb cut in small pieces. Pour on this one quart of cold water, and allow it to boil till the meat falls to pieces; cover close while boiling. Strain and add a tablespoonful of rice and a little parsley or thyme. Boil half an hour, stirring frequently; then add pepper and salt to taste and four tablespoonfuls of milk.

SOUP MAIGRE.

Take of butter half a pound; put it in a deep stewpan. Place it on a gentle fire till it melts, shake it about, and let it stand till it has stopped making a noise. Have ready six medium-sized onions peeled and cut up small; throw them in and shake them about. Take a bunch of celery cut in pieces about an inch long, a large handful of spinach cut small, and a little bundle of parsley chopped fine; sprinkle these into the pan, and shake them about for a quarter of an hour; then sprinkle in a little flour, and stir it up. Pour into the pan two quarts of boiling water, and add a handful of dry bread crust broken in pieces, a teaspoonful of pepper, and three blades of mace beaten fine. Boil gently another half hour;

then beat up the yolks of two eggs, with a teaspoonful of vinegar; stir them in, and the soup is ready. The order in which the ingredients are added is very important.

EGG SOUP.

One pint of water, the yolks of two eggs, a lump of butter as large as a big walnut, sugar according to taste. Beat them up together over a slow fire, gradually adding water. When it begins to boil, pour it backward and forward between the saucepan and bowl till quite smooth and frothy.

BEEF AND CHICKEN TEA.

Take one pound of lean beef, one-half of a hen boned. Pound together in a mortar; add one-fourth of an ounce of salt. Put in a stewpan with two and a half pints of water; stir over the fire till boiling. Then add carrots, onions, leeks, and celery cut fine. Boil half an hour, strain, and serve.

Beef tea and broth should not be kept hot, but heated up as required. They may be warmed, but never prepared, in the sick room, for nothing else sets an invalid against food as much as cooking.

NUTRIENT ENEMA.

Take of beef tea half a pint, and thicken it with a teaspoonful of tapioca. Reduce one and three-fourths ounces of raw beef to a fine pulp, pass it through a fine colander, and mix the whole up with twenty grains of acid pepsin and a dessert-spoonful of malt flour. It should have a bright rose tint and exhale a rich, meaty odor. Not more than a quarter of a pint should be used at a time, and that slowly. Thus frequent repetition is facilitated. If the pepsin and malt are not at hand, the other portion of the liquor may be administered alone.

EGG TEA.—NO. 1.

Beat the yolk of one egg with a dessert-spoonful of sugar; add a spoonful of brandy, stirring all the time. Grate in a little nutmeg, and pour on half a pint of boiling milk.

EGG TEA.—NO. 2.

Beat one egg very light, with sufficient sugar to sweeten. Pour on this a tumbler of milk and a wineglassful of sherry or other liquor, according to taste. After adding the milk, etc., have another vessel ready, and pour the tea rapidly and repeatedly from one vessel to the other to prevent curdling. Drink warm or cold.

EGGNOG.

One egg well beaten with a dessert-spoonful of sugar; add one tablespoonful of brandy or wine and half a cup of cream.

ICED EGG.

Beat very light the yolk of one egg with a tablespoonful of sugar; stir in this a tumblerful of very finely crushed ice; add a tablespoonful of brandy and a little grated nutmeg. Beat well together, and drink immediately.

BLANCMANGE.

Two tablespoonfuls of corn starch thoroughly beaten with one egg. Stir this into a pint of milk when nearly boiling; add a little salt, sugar, and flavoring to taste. Boil a few minutes, and pour into a mold to congeal. To be eaten with cream.

BREAD PUDDING.

Take of crumbs of bread two ounces, one-third of a pint of new milk boiling hot. Pour the hot milk on the bread, and let it stand about an hour covered up; then add the yolk of an egg well beaten; then a teaspoonful of rose or orange flower water, a little nutmeg, and half an ounce of sugar. Beat all up together. Tie up and boil or steam or bake three-quarters of an hour.

ARROWROOT.

Stir into a pint of boiling milk a large tablespoonful of arrowroot well mixed with a little cold milk. Boil it three or four minutes. Sweeten to taste, and flavor with nutmeg.

ARROWROOT JELLY.

Put into one pint of boiling water two tablespoonfuls of arrowroot previously dissolved in a little water. Boil a few minutes. After taking from the fire, pour in a wineglass of sherry or Madeira wine. Sweeten and flavor to taste.

SAGO JELLY.

Put to soak overnight one cupful of sago in a tumbler of cold water. In the morning add one pint of boiling water and the juice and rind of one lemon. Boil gently twenty-five or thirty minutes; sweeten to taste; add a wineglass of sherry, and set aside to congeal.

CUSTARD AND TOAST.

Beat together till very light one egg and a dessert-spoonful of powdered sugar; pour on this a cup of boiling milk, and stir till thick. When done pour into a dish over a slice of toasted bread. Grate on a little nutmeg.

TOAST WATER.

Cut about a quarter of a pound of bread in thin slices, and toast an even brown, being careful not to burn. Put into a pitcher, and pour on three pints of boiling water. Cover till cool, and strain into another pitcher. Do not allow the toast to remain in the water after it is cold.

GRUEL.

Allow two tablespoonfuls of meal to one pint of water. Pour the water, cold, on the meal, a little at a time, stirring constantly to avoid lumps. When well mixed, boil twenty minutes; add salt to taste and, if desired, sugar. Straining after it is boiled is a decided improvement. Gruel made with milk instead of water is more nourishing and palatable.

BARLEY WATER.

Wash a tablespoonful of pearl barley through several waters till perfectly clean, and put it in a jug or pitcher. Rub several lumps of sugar on a lemon to absorb all the oil, and throw into the jug with the barley. Peel the lemon, leaving as little of the white pulp on the rind as possible; put this also into the jug, and pour on boiling water till the vessel is full. In half an hour it is ready for use. This is a palatable beverage.

FLAXSEED TEA.

Put a tablespoonful of flaxseed in a pitcher, and pour on one pint of boiling water; let it stand till it thickens, and strain. Squeeze in the juice of a lemon, and sweeten to taste. This should be drunk warm for colds or fevers, but cold and without lemon juice for bowel complaints.

SLIPPERY ELM WATER.

This is prepared by putting the bark in cold water and allowing it to stand till it thickens; sweeten to taste. Benne water is prepared in the same way from the leaves of the plant. Both are excellent for inflammation of the bowels.

ORANGE LEAF TEA.

Thoroughly wash a large handful of orange leaves, and put in a pitcher. Pour on a quart of boiling water, and cover closely. When well steeped pour off and sweeten to taste. Drink while warm. An excellent fever drink, and much used in yellow fever.

WINE WHEY.

Stir into a pint of boiling milk one-half pint of wine. Let it boil one minute; take from the fire, and let stand until the curd has settled; then pour off the whey, and sweeten it with loaf sugar. Lemon, vinegar, and alum whey are made in like manner.

GUM ARABIC WATER.

Take one ounce of gum arabic, and pour on it a pint of boiling water; stir while dissolving; sweeten to taste. The juice of a lemon squeezed in is an improvement. This is given to persons suffering from inflammation of the stomach.

APPLE WATER.

Pare and core one-half dozen juicy apples, and bake them until quite soft; put them in a pitcher, and pour over enough hot water to make a pleasant drink; sweeten to taste. When cold it is ready for use.

BOILED FLOUR.

Tie tightly in a close linen cloth one pound of flour. After tying, moisten with water and dredge well with flour till a coating is formed, which will prevent the water entering the flour. Boil four or five hours, and let the flour remain tied in the cloth until it is cold. It will be a hard, solid lump, and it is a substitute for arrowroot. Prepare by grating. Excellent in diarrhœa or other bowel affections.

DIET FOR INFANTS.

(AS PREPARED BY DR. J. F. MEIGS.)

Dissolve a piece of gelatine an inch square in half a gill of warm water; when dissolved add a gill of milk; put on the fire, and when boiling add half a teaspoonful of arrowroot or boiled flour ball. When sufficiently boiled take off the fire, and stir in two tablespoonfuls of sweet cream. This may be given to very young infants, and as they grow older the food may be made stronger by using more milk and cream.

PANADA.

Toast nicely a slice of bread, and pour over it a hot brandy toddy; grate nutmeg over it.

RELIEF FOR HICCOUGH.

Thrust the tongue far out of the mouth, as far as possible and for as long a period as possible, or until the hiccough ceases, repeating the action upon indication of return.

EGG FRAPPE.

White of one egg, one tablespoonful of cream, one tablespoonful of brandy, one teaspoonful of sugar. Beat white until frothy, add cream, and beat together; add brandy by degrees, and mix well; add sugar. Very nutritious, and well retained on the stomach when nothing else can be retained.

CRACKER AND CREAM.

A nicely toasted cracker, with sweet cream poured over it, is delicate and nourishing for an invalid.

"SOFKY."

To a quart of well-washed, well-beaten hominy put a gallon of cold water; keep it boiling steadily but slowly until the hominy begins to get soft; then add good, strong lye sufficient to discolor a silver spoon when the mixture is stirred with it. Mash the hominy with a spoon or roller, and let boil half an hour, when the liquor will be as thick as gruel. Take it off, and when you serve the liquor to the patient add salt, sugar, milk, or wine. Do not mix or flavor more than the patient can eat at once, or about a teacupful. The lye should be made fresh from good wood ashes. "Big hominy," not grits, should be used for making sofky.

ALKALINE DRINK.

Cut the rind of a lemon very thin, and put it in a jug with a tablespoonful of powdered sugar candy. Pour on it a little boiling water and, when it is dissolved, half a pint of Vichy water and half a pint of common water.

MALT TEA.

Boil three ounces of malt in a quart of water.

CLARET CUP FOR INVALIDS.

Half a bottle of claret to a bottle of soda water. Half a dozen drops of sweet spirits of niter put into the jug first gives a fruity flavor.

SAGE TEA.

Take half an ounce of leaves of green sage plucked from the stalks and washed clean, one ounce of sugar, a quarter of an ounce of the outer rind of lemon peel finely pared from the white. Put them in two pints of boiling water; let them stand near the fire half an hour; then strain. When the sage is dried, it must be used in rather less quantity than above mentioned.

In the same manner teas may be made of rosemary, balm, Southern wood, etc., and are convenient to prevent a thirsty patient taking too much tea and coffee when not good for him. The use of acid is also avoided.

MASHED POTATOES.

Boil one pound of potatoes with their jackets on till they are tender or brittle; peel them, and rub them through a fine sieve. When cool add a small teacupful of fresh cream and a little salt, beating the purée up lightly as you go on till it is quite smooth, and warming it up gently for use.

POTATO SURPRISE.

Scoop out the inside of a sound potato, leaving the skin attached on one side to the hole as a lid. Mince up fine the lean of a juicy mutton chop, with a little salt and pepper; put it in the potato, pin down the lid, and bake or roast. Before serving (in the skin) add a little hot gravy if the mince seems too dry.

ALBUMENIZED MILK.

The white of one *fresh* egg, one cup of milk; put in a covered jar with half a cup of crushed ice. Shake well. Strain and serve at once.

ANOTHER ALBUMEN DRINK.

The white of one *fresh* egg, the juice of an orange (or lemon, if preferred), one tablespoonful of sugar, and a cup of crushed ice. Mix and place in a covered jar; shake well. Serve at once.

SCRAPED BEEF SANDWICHES.

Scrape the pulp from a fourth of a pound of lean beef; season with salt and pepper; spread on thin slices of plain or buttered bread; cover with another slice; cut in narrow strips.

MACARONI SOUP.

To each quart of clear soup add half a cup of macaroni cooked in boiled salted water till tender, and cut in rings.

SOUP CROUTONS.

Cut stale bread, without crust, into half-inch cubes, and fry golden brown in hot fat; or cut slices of buttered bread into cubes, and toast in a hot oven. Put in soup just before serving or hand with it.

CHAFING DISH RECIPES.

DEVILED MEAT.

One tablespoonful of butter, one tablespoonful of vinegar, one teaspoonful of Worcestershire sauce, half a teaspoonful of mixed mustard, a pinch of cayenne, cold meat of any kind, wings of turkey, chicken, or duck. Make a sauce of the butter, vinegar, Worcestershire, mustard, and pepper; mix these thoroughly; make cuts in the meat, and rub the sauce into them; heat the blazer, rub with a little butter, and grill the meat in this. Serve very hot.

MUSHROOMS.

Put a tablespoonful of butter in a chafing dish, and heat; then cream in a tablespoonful of flour; add one cup of milk or cream and one cup of mushroom liquor. Stir until it thickens; then add mushrooms, salt and pepper to taste. Cook a few minutes, and serve on toast or crackers.

CREAMED POTATOES.

One pint of cold potatoes cut into cubes or thin slices. Put them in the chafing dish, cover with milk, and cook until the potatoes have absorbed the milk; then add one tablespoonful of butter, one-half teaspoonful of salt, one-half saltspoonful of pepper, and a little chopped parsley.

PLAIN OMELET.

Break four fresh eggs into a bowl with four tablespoonfuls of sweet milk; whip very thoroughly. Put a walnut of butter in the chafing dish when very hot; run the eggs into it; use a thin-bladed knife until the bottom is loosened, but do not stir. When done carefully roll the edge over until all is rolled up. Serve on a hot plate.

STEWED REED BIRDS.

Put in the chafing dish about two walnuts of butter, or sufficient to float the birds, and when quite hot put in four reed birds; season with salt and pepper, and cook for six minutes, turning them frequently. Lay two birds on each slice of toast, and pour over them a gravy made from one-half cupful of rich stock and one teaspoonful of vinegar. Serve quite hot.

CREAMED CHICKEN.

One pound of cooked chicken, one tablespoonful of butter, one tablespoonful flour, one saltspoonful salt, half can of mushrooms, half pint milk, white of three eggs, one saltspoonful of pepper. Chop the chicken very fine; if possible, put it twice through a meat chopper. Put mushrooms through at the same time. Rub the butter and flour together. Add the milk. Stir until thick and smooth. Take from the fire, and when cool work it gradually into the meat. Press the whole through a sieve and add the salt and pepper and the well-beaten white of eggs. Put the mixture into greased individual molds, stand the molds in a steamer or a pan of water in the oven, cover with oiled paper, and bake slowly for half hour. Serve with creamed mushroom sauce made from the remainder of the can of mushrooms. Serve also peas or asparagus tips.

FISH WITH SAUCE PIQUANT.

One tablespoonful butter, one pint cold flaked fish, one tablespoonful vinegar, one tablespoonful catsup, one tablespoonful sherry, half onion, minced fine, half teaspoonful salt, a little cayenne. Put all but fish in blazer, and cook three minutes. When sauce is boiling hot, add fish. Turn it often and cook until all is well done.

LOBSTER A LA NEWBURG.

One pint of lobster, half a pint of cream, yolks of three eggs, one gill of sherry, half a teaspoonful of salt, a pinch of red pepper. Put cream, wine, and beaten yolks together, and cook, stirring steadily until the sauce thickens; put in the lobster; let it become heated through; season and serve. A larger proportion of sherry may be used if desired.

OYSTERS FRIED IN BATTER.

Make a batter of three well-beaten eggs, three tablespoonfuls of milk, one tablespoonful of flour, and the liquor of the oysters. Put one tablespoonful of butter in the chafing dish. When hot drop the oysters, one at a time, into the batter; filling spoons with batter, drop them into the hot butter. Fry to a rich brown.

BROOK TROUT.

Clean the fish carefully, and dredge with flour; put the butter into the chafing dish, and when hot put in the fish and fry to a nice brown. Take up as soon as they are done. Drain a moment on a hot folded napkin, and serve on a heated dish, with sprigs of green or slices of lemon as a garniture. No salt will be needed when fried in butter.

PAN ROAST.

Melt one tablespoonful of butter, and as it creams add one dozen large oysters, one-half pint of oyster liquor, salt, and pepper. Cover and cook about two minutes. Put six of the oysters on a thin slice of toast on a hot plate, with sufficient liquor to moisten the toast, and serve.

VENISON STEAK.

One small venison steak, half a wineglassful of sherry, one tablespoonful of currant jelly, one tablespoonful of butter, salt and pepper. Rub blazer with butter, and broil the steak, but do not overcook. Sprinkle with salt and pepper, put in sherry and jelly, leave covered two minutes, and serve on very hot plates.

WRAPPED OYSTERS.

Roll large oysters in pepper and salt; have ready some very thin slices of fat salt pork; wrap each oyster in a slice, and fasten with a wooden toothpick. Put in the chafing dish, and cook just long enough to crisp the pork.

CHOPS.

Four dainty French lamb chops. Use a scant teaspoonful of butter for each chop. When smoking hot, put in the chops; cover a moment, then turn. Season with salt and pepper. When a golden brown they are done (usually in about four and a half minutes). If allowed to cook longer they will be found to be too well done. An English chop weighing a pound should be cooked ten minutes; mutton chops, six minutes.

QUAIL.

Two plump quail, cleaned thoroughly; rinse them in cold water. Split each bird in two lengthwise. Put into chafing dish two tablespoonfuls of butter. When it begins to color, put in the birds; cover and cook five minutes; then turn each piece and cook five minutes longer. Add one gill of highly seasoned broth, one gill of port or claret, one heaping tablespoonful of currant jelly, one tablespoonful of mushroom catchup, a teaspoonful of onion vinegar; season with celery salt and white pepper, and serve. Total time required for cooking this dish, twelve minutes.

WELSH RAREBIT.

Half a pound of grated cheese, two eggs, one gill of ale or beer, one teaspoonful of Worcestershire sauce, one tablespoonful of lemon juice, one teaspoonful of celery salt, half a teaspoonful of mustard, salt, and cayenne. Melt butter, add beer; when smoking hot, add cheese. As soon as smooth, season. Have ready eggs beaten separately, then stirred together. Dip out some of the hot cheese, and pour into eggs, stirring steadily. When well mixed, pour back into chafing dish, always stirring. When smooth, add sauce and lemon juice. Serve on toast or crackers.

MR. HARTE'S WELSH RAREBIT.

One pound of cheese, one half a teacup of Worcestershire sauce, one teaspoonful of mustard, one-half teaspoonful of butter, one teaspoonful of salt, a good deal of cayenne pepper. Pour in chafing dish, and heat, adding the cheese, thoroughly crumbled.

SOFT-SHELL CRABS SAUTE.

One dozen soft-shell crabs, four tablespoonfuls of butter, one cup of flour, salt and pepper. Remove the loose shell and the spongy substance on both sides of the upper shell; sprinkle crabs with salt and pepper, and dip them in the flour. Have butter boiling hot, and fry the crabs in this. Cook ten minutes, and brown on both sides.

MEDICINAL.

COUGH MIXTURES.

Fifteen drops of oil of tar, half an ounce of balsam of fir, and alcohol sufficient to dissolve it. Boil one teacup of molasses for several minutes, and pour it in the above mixture, together with a pint of the best whisky, and shake it until well mixed. Dose: A tablespoonful two or three times a day.

ANOTHER.

Take one ounce of hops, one pint of water, and one tablespoonful of flaxseed. Put all in a vessel, and boil till reduced one-half. Strain it off; add one-half pint of molasses and one-quarter of a pound of brown sugar. Boil till it becomes a thick syrup. Dose: One tablespoonful at a time.

ANOTHER.

Take one dime package of hoarhound; put it in one quart of water, and boil down to a pint. Strain and add one pint of honey or syrup, one stick of licorice, and boil down to a pint. When cool thin to the proper consistency with whisky. Dose: A dessert-spoonful when the cough is troublesome; when very bad, add a little paregoric to the dose.

ANOTHER.

One pint of cider vinegar; drop in overnight an unbroken egg, shell and all. In the morning beat it well till all is dissolved; then sweeten with loaf sugar to the taste. Strain and bottle. Shake well before taking. Dose: A tablespoonful when the cough is troublesome.

ANOTHER.

One ounce of elecampane and one ounce of comfrey root soaked in one quart of water. Boil to a pint. Strain and add one pint of molasses or honey, and thin with one pint of good whisky. Boil one stick of licorice with it. When done add half an ounce of syrup of squills and half an ounce of paregoric. Give a tablespoonful every hour or two, or when the cough is troublesome. For a child two teaspoonfuls is a dose. This is perfectly harmless, and has never been known to fail in curing a cough.

REMEDY FOR WHOOPING COUGH.

Two tablespoonfuls of molasses, one tablespoonful of sweet oil, one teaspoonful of paregoric. Dose: One teaspoonful when the cough is troublesome.

WHOOPING COUGH SYRUP.

One ounce each of boneset, slippery elm, stick licorice, and flaxseed. Simmer all together in one quart of water until the strength is entirely extracted; then strain and add one pint of molasses and half a pound of white sugar. Simmer all well together. When cold, bottle and cork tightly. This syrup is excellent for any bad cough.

REMEDY FOR CROUP.

A teaspoonful of powdered alum mixed with twice the quantity of sugar. Give as quickly as possible. This affords almost instantaneous relief.

FOR HOARSENESS.

To a pint of whisky add as much rock candy as it will dissolve. Dose: A teaspoonful at a time.

GARGLE FOR SORE THROAT.

Make a tea of red oak bark, with a little alum dissolved in it.

Another.

One teaspoonful of chlorate of potash dissolved in a tumbler of warm water is an excellent gargle. Swallowing a little of the mixture occasionally will be beneficial.

Another.

Make a strong sage tea, and add one teaspoonful of borax and one of alum. Make very sweet with honey.

ANOTHER.

Take old bacon, roll it full of salt, and bind it on the throat. It will take all the inflammation out. Use alum water to gargle the throat. If you have no bacon, mix lard and salt together, spread it on a flannel cloth, and apply to the throat.

CROUP.

One teaspoonful of the syrup of ipecac, and half a teaspoonful of pulverized alum.

DIARRHŒA.

One teaspoonful of paregoric, one of extract of Jamaica ginger, half a teaspoonful of soda, half a teaspoonful of camphor, one-third tumbler of water. Take at one dose. Repeat if necessary.

FOR BURNS.

Great relief is sometimes afforded in case of a burn by sprinkling thickly with carbonate of soda and laying over this a soft linen cloth saturated with water.

Linseed oil and lime water, mixed in equal quantities, are also excellent for a burn.

FOR BILIOUS COLIC.

One-half teaspoonful of chloroform in a wineglass of toddy or water; toddy is best. If not relieved in half an hour, repeat the dose. A teaspoonful may be given in *very* severe cases.

REMEDY FOR OAK POISON.

Add ten drops of bromine to half an ounce of sweet oil. Saturate cotton with the preparation, and bind it to the parts affected. Renew every twenty-four hours.

FOR DYSENTERY.

One teaspoonful of common salt, one of Epsom salts, twenty drops of laudanum, fifteen drops of camphor in a goblet of water. Dose: A dessert-spoonful every hour.

ANOTHER.

One tablespoonful of Epsom salts and one teaspoonful of laudanum in a tumbler of water. Take a tablespoonful of the mixture every two hours, and one after *each discharge* from the bowels until the disease is checked.

FOR SUMMER COMPLAINT IN INFANTS.

One ounce of syrup of rhubarb, one dessert-spoonful of paregoric, one teaspoonful of sup. carbonate of soda well mixed. Dose: From ten to fifteen drops.

HEADACHE.

To cure a simple headache immerse the feet in hot water, and keep them there for twenty minutes. If the pain is severe, add two tablespoonfuls of dry mustard, keeping the water as hot as can be borne.

SICK HEADACHE.—Two teaspoonfuls of finely powdered charcoal, drunk in half a tumbler of water, will often give relief when caused by superabundance of acid in the stomach.

TO STOP VOMITING.

A mustard plaster or a warm plaster made of toasted bread dipped in brandy, with nutmeg grated over it, or a plaster made of all the spices pounded and moistened in brandy—either of these applied to the chest will generally give relief. A julep made very strong with bruised mint is also good.

ANOTHER.

A teaspoonful of carbonate of soda and a tablespoonful of spirits of lavender in half a goblet of water. Take a spoonful frequently.

TO STOP BLEEDING.

At the Nose.—Fold a piece of paper about as thick as your little finger and about two inches long, and place between your lips and gums just under the nose. Keep it pressed tightly there by holding your finger on your lip, and it will generally relieve in a short time.

From a Wound.—Mix equal parts of wheat flour and common salt, and bind on with a cloth.

ANOTHER.

Take the fine dust of tea or the scrapings of the inside of tanned leather, and bind it close upon the wound. After the blood has ceased to flow, laudanum may be applied advantageously.

FOR SPRAINED ANKLE.

Make a poultice of flour and vinegar, of the consistency of pudding batter, and bind on the ankle; keep wet with vinegar, renewing when dry. Sit with the foot elevated.

CURE FOR EARACHE.

Take a bit of cotton batting, put upon it a pinch of black pepper; gather it up and tie it; dip it in sweet oil, and insert it in the ear. Put a flannel bandage over the head to keep it warm. It will give immediate relief.

ANOTHER.

Take an onion and roast it well; pour on it a little laudanum and sweet oil. Put a few drops of the juice in the ear, and stop it with wool; bind the warm onion to it.

FOR TOOTHACHE.

A few drops of sodique or oil of cloves or creosote or chloroform on a piece of cotton, placed in the cavity of the tooth, will generally give relief.

FOR NIGHT SWEAT.

Make a strong tea of sage; strain and sweeten to the taste. A tumblerful taken before going to sleep will prevent the sweat common to very feeble persons. Place a bucket of water under the bed.

AN EXCELLENT ENEMA.

One quart of warm water, one cup of molasses, one cup of table salt, and a tablespoonful of lard.

FOR FAINTING.

If a person faints, place him on the flat of the back, and give plenty of fresh air. Do not crowd around him.

PLASTER FOR A RISEN BREAST.

One tablespoonful of melted beeswax, one tablespoonful of linseed oil, one tablespoonful of sassafras oil.

ANOTHER.

Take equal parts of beeswax, mutton suet, and camphor.

FLAXSEED POULTICE.

To make a poultice sufficiently large for the chest or stomach, stir into about one pint of boiling water sufficient flaxseed meal to thicken. Boil till thick and smooth, stirring constantly. Pour into a Swiss muslin bag, securing the opening so that the poultice will not escape. Apply as warm as can be borne. Lay over the poultices one or two thicknesses of flannel or a piece of oiled silk to prevent the dampness reaching the clothing and to retain the heat.

TO MAKE A MUSTARD PLASTER.

For an ordinary plaster use one part flour and two parts mustard—say one tablespoonful of flour and two of mustard; mix with a little warm water. If wanted to draw rapidly, use no flour and mix with vinegar or whisky. Spread over a piece of thin muslin, and do not let the mustard come in contact with the skin.

HOT WATER FOMENTATIONS.

A much easier way than wringing a cloth out of hot water is to fold the cloth to the required size, put it into a steamer, and place over boiling water.

FOR SPRAINED ANKLE.

Immerse foot in hot water until inflammation has subsided, then put on a compress of antiphlogistine.

CURE FOR A BONE FELON.

A small Spanish fly blister, applied in the first stages of the felon, is said to be a certain cure.

ANOTHER.

Bathing the felon with tincture of lobelia sometimes gives great relief.

TO CURE A STY ON THE EYE.

Apply the rotten part of an apple as a poultice to the eye. It is both cooling and healing, and removes the inflammation.

ANOTHER.

Put a teaspoonful of black tea in a small muslin bag. Pour on it just enough boiling water to moisten it; then put it on the eye somewhat warm, and keep it on all night. If the sty is not removed in the morning, a second application will effect a cure.

TO DESTROY WARTS.

Dissolve as much common washing soda as the water will take up. Wash the warts with this for a minute or two, and let them dry without wiping. Keep the water in a bottle, and frequently repeat the washing.

ANOTHER.

Lunar caustic, carefully applied so as not to touch the skin, will destroy warts.

CURE FOR CORNS.

Mix smoothly together a teaspoonful of pulverized indigo and the same quantity of brown soap and mutton suet. Spread on a piece of kid, and apply to the corn.

ANOTHER.

Apply a good coat of gum arabic mucilage to the corn every evening on going to bed.

LIP SALVE.

Spermaceti, virgin wax, and lard, one ounce each; balsam of Peru, half an ounce; six sweet almonds; six fresh raisins; loaf sugar the size of a hickory nut. Melt over the fire, and stir constantly. Strain when melted.

FOR CHAPPED HANDS AND LIPS.

Melt together equal quantities of sweet oil, white wax, spermacetic, and mutton suet.

Another.

Take of honey any quantity and oil of sweet almonds sufficient to make a thin paste. Rub the oil in gradually until well mixed. After washing the hands and while still wet, take a small quantity and rub thoroughly on the parts affected; then wipe the hands dry.

CURE FOR TETTER.

One pokeroot boiled to a strong decoction. Take one pound of the best loaf sugar; boil with the poke root to a thick syrup. Dissolve twenty grains of iodide of potash in a little water, and mix with the pokeroot syrup. Dose: One tablespoonful three times a day.

Another.

Corrosive sublimate, one grain; oil of lavender, one dram; castor oil, one dram; alcohol, two ounces. Mix and apply externally. Do not let it get into the eyes or mouth.

HAIR TONIC.

One-half ounce tincture cantharides, three ounces of castor oil, and one pint of alcohol.

Another.

One ounce of borax and one-half ounce of gum camphor beaten up fine; pour on one pint of boiling water. When cool it will be ready for use.

Another.

Sixty grains of quinine put into a quart of bay rum.

GLYCERINE HAIR TONIC.

One ounce each of glycerine and bay rum; tincture cantharides, half an ounce; rose water, four ounces; aqua ammonia, one-fourth ounce. Mix.

This tonic will stop the hair from falling out, will effectually remove dandruff, and as a dressing will far surpass any of the pomatums or greasy preparations now in use.

FOR BITES OF INSECTS.

A lump of wet saleratus applied to the sting of a wasp, spider, or bee will stop the pain almost immediately and prevent all swelling of the part.

Another.

Tobacco, slightly moistened with water and applied to the sting, will afford instant relief.

ANTIDOTES FOR POISONS.

Make the patient vomit by giving a tumbler of warm water with a teaspoonful of mustard in it, and then send for the doctor. If it be necessary to act without the doctor, and the poison is *arsenic,* give large quantities of milk and raw eggs or flour and water. If the poison is an *acid,* give magnesia and water or chalk and water and plenty of warm water besides. If it is an *alkali,* like potash, give vinegar and water, lemon juice, or some other safe acid. Always remember the emetic first. If it be *laudanum,* strong coffee is a good thing to give until the doctor comes. Keep the patient awake.

FOR A BRUISE.

Mix sweet oil and laudanum in equal quantities, and apply to the bruise. It will relieve the soreness and prevent discoloration.

MISCELLANEOUS.

HOUSEKEEPER'S ALPHABET.

Apples: Keep in a dry place, as cool as possible without freezing.

Brooms: Hang up by the handle.

Cranberries: Keep under water in cellar; change water monthly.

Dish of hot water set in oven prevents cakes, etc., from scorching.

Economize time, health, and means.

Flour: Keep cool, dry, and securely covered.

Glass: Clean with a quart of water mixed with a tablespoonful of ammonia.

Herbs: Gather when beginning to blossom; keep in paper sacks.

Ink stains: Wet with spirits of turpentine; after three hours, rub well.

Jam: Currant and red raspberry jam are excellent.

Keep an account of all supplies, with the cost and date of purchase.

Love lightens labor.

Money: Count carefully when you receive your change.

Nutmegs: Prick with a pin, and, if good, oil will come out.

Orange and lemon peel: Dry, pound, and keep in corked bottles.

Parsnips: Keep in the ground until spring.

Quicksilver and the white of an egg destroy bedbugs.

Rice: Select large grains, with a clear, fresh look; old rice may be infested with insects.

Sugar: For general family use the granulated is the best.

Tea: Equal parts of Japan and green are as good as English breakfast.

Use a cement made of ashes, salt, and water for cracks in the stove.

Variety is the best culinary spice.
Watch your back yard for dirt and bones.
Xantippe was a scold; do not imitate her.
Youth is best preserved by a cheerful temper.
Zinc-lined sinks are better than wooden ones.

GOOD YEAST POWDER.

Two pounds of cream of tartar, one pound of carbonate of soda, one pound of seconds of wheat—all well mixed and sifted. Put up in jars or tin boxes.

PICKLE FOR BEEF.

Six gallons of water, three pounds of brown sugar, one quart of molasses, nine pounds of coarse salt, four pounds of fine salt, one ounce of pearlash, and a small quantity of saltpeter. Put the meat in this mixture, and let it remain until the pickle becomes bloody; remove the beef, and boil the pickle until clear. When perfectly cold, return to the beef.

TO MAKE LARGE FRYING CHICKEN TENDER.

Rub French dressing on it about an hour before frying; dressing of vinegar, olive oil, salt, and pepper.

TO KEEP EGGS.

In order to keep well they must be perfectly fresh when packed. Take a stone pot which will hold from two to three gallons; pack the eggs close, sharp end down; take one pint of unslaked lime and one pint of salt; dissolve in sufficient water to cover the eggs. When cold pour over. Be sure the eggs do not float. They will keep all the year.

TO REMOVE MILDEW.

Take two ounces of chloride of lime. Pour on it one quart of hot water; then add three quarts of cold water. Steep the linen in this for twelve hours, when every spot will be removed.

Another.

Wet the garment; soap *well;* scrape common chalk on the place until a thick paste is formed; expose to the hot sun.

TO TAKE OUT GREASE.

One tablespoonful of alcohol and a teaspoonful of hartshorn.

TO REMOVE STAINS FROM SILK, LINEN, OR COTTON.

Four tablespoonfuls of spirits of ammonia, four of alcohol, and one of salt. Shake the whole well in a bottle, and apply with a sponge or toothbrush. This will remove ink, paint, fruit or acid stains. Or apply chloroform with a sponge.

Salt in gasoline will prevent water stains on silks.

TO REMOVE STAINS.

Wine or fruit stains may be easily removed from table linen by spreading it tightly over a bucket before soap or cold water is applied, and pouring upon the stained portion a stream of *boiling* water from a kettle. Repeat the operation if necessary.

FOR REMOVING GREASE, STAINS, ETC.

Two ounces of castile soap, four ounces of aqua ammonia, two drams of sal soda, three drams of spirits of wine, three drams chloroform. Cut the soap fine, and dissolve with the sal soda in one pint of water; then add another pint of cold water and the other ingredients.

TO SET COLORS IN CALICO.

To a gallon of very warm (not boiling) brine in a bucket add half a cup of spirits of turpentine. Put in the dress, and see that it is well covered with the mixture; let it soak half an hour or more. If convenient, dry it before washing. Most colors are made permanent by it.

To set blue or green a little alum should be added to the above mixture.

FOR CLEANSING WOOLENS.

One-fourth of a pound of white castile soap, one-fourth of a pound of ammonia (three ounces), one ounce of ether, one ounce of spirits of wine. Cut the soap in small pieces, and heat in one quart of soft water until dissolved; then add four quarts of water and the other ingredients. Bottle and keep well corked.

TO KEEP FLANNEL FROM SHRINKING.

Wash and rinse in *cold* water, and hang in the cold, dry air. The garment will not shrink or thicken up, but will continue soft and thin to the last. *Never* use *warm* water.

TO REMOVE FRECKLES.

Fifteen grains of borax, one ounce of lemon juice, one dram of rock candy. Mix all together, shaking occasionally till dissolved.

TO REMOVE TAN AND SUNBURN.

Six drams of powdered borax, three-fourths of an ounce of pure glycerine, twelve ounces of rose water. Mix and use daily as a cosmetic. Or use a solution of carbonate of soda and water.

BURNS AND SCALDS.

Mix equal parts of lime water and raw linseed oil; shake thoroughly. *Lime Water.*—Take a piece of lime about the size of a walnut, slake it by gradually pouring water over it in small portions at a time. When slaked put in a bottle and pour on a quart of cold water.

TO REMOVE INK SPOTS.

Soak the spot in sweet milk.

TO REMOVE IRON RUST.

Oxalic acid, half a dram; water, one ounce.

TO CLEAN BOTTLES.

Put them in a kettle of cold water with wood ashes, and boil. Rinse well.

TO CLEAN A BROWNED PORCELAIN KETTLE.

Boil peeled Irish potatoes in it. The porcelain will be rendered nearly as white as when new.

TO POLISH FLATIRONS.

If they are rough or smoky, lay a little fine salt on a board and rub them well. It will smooth the irons and keep them from sticking.

EGG STAINS ON SILVER.

To remove stains on spoons caused by using them with boiled eggs, take a little common salt, moisten between the thumb and finger, and briskly rub the stain, which will soon disappear.

FOR CLEANING KNIVES.

Rub the knife with sliced Irish potato dipped in knife brick, and ordinary stains will be easily removed.

TO CLEAN MARBLE.

Take two parts of common soda, one part of pumice stone, and one part of finely powdered chalk; sift through a sieve, and mix with water; then rub it well over the marble. After a few minutes wash the marble with cold water.

SWEEPING.

Wet the broom about once a week in boiling soapsuds; it will last longer and sweep better. Sprinkle a handful of salt on the carpet while sweeping, and it will lessen the dust as well as brighten the colors. Moistened corn meal sprinkled on the carpet while sweeping will have the same effect; also tea leaves.

A GOOD PASTE.

Make a paste of flour; boil as you would starch, only for a longer time, so that it will be quite thick and well cooked. To a pint of paste add, while boiling, a tablespoonful of pulverized alum.

SEALING FOR BOTTLES.

Nineteen ounces of resin and one ounce of beeswax. Color with Venetian red.

WHITEWASH.

Take a clean, tight barrel, and slake one bushel of lime by covering it with hot water. After it is slaked, add cold water enough to make it of the consistency of cream or thick whitewash; then dissolve in water one pound of sulphate of zinc (white vitriol), and add to the lime and water, with one quart of fine salt. Stir well until the ingredients are well mixed. This wash is pure white. If a cream-colored wash is desired, add half a pound of yellow ocher.

TO DESTROY BEDBUGS.

Take one ounce of quicksilver; beat up in the white of one egg; apply with a feather. Be careful not to let it touch your finger rings or anything metallic, as the quicksilver will adhere to it.

Another method of exterminating these repulsive insects is to take grease melted out of salt pork, and apply with a feather to every place where they can hide. Some persons use salt water to wash the bedstead, and sprinkle salt in the cracks, or three ounces of corrosive sublimate, three ounces of camphor, and one pint of turpentine; shake well; apply with a feather.

TO DESTROY RED ANTS.

Take half a pound of flour of brimstone and four ounces of potash; put them over the fire until united; then beat to a powder. Infuse a little of the powder in water, and wherever you sprinkle it the ants will die or leave the place.

COCKROACH DESTROYER.

Finely powdered borax sprinkled freely in the crevices or wherever the roaches are found will exterminate them. Continue for a few weeks, repeating the sprinkling every few days. It will not fail.

COLIC IN HORSES.

Give one tablespoonful of chloroform in one pint of gruel.

REMEDY FOR CATFISH OR STING RAY WOUND.

Make a strong lye poultice of meal, with a handful of bruised peach tree leaves. Apply to the wound hot.

REMEDY FOR SICK TURKEY.

When young turkeys seem sick or drooping, give each one a small pill of tar, and after this a teaspoonful of brandy or whisky.

TONIC FOR CHICKENS.

The "Douglas Mixture" is a good constant tonic, and is made thus: One pound of sulphate of iron, two ounces of sulphuric acid, one gallon of water. Mix and dissolve. Dose: One to two teaspoonfuls to a pint of drinking water for chickens.

WOUNDS IN CATTLE.

These are quickly cured by washing several times a day with the yolks of eggs and spirits of turpentine.

TO SERVE A DINNER.

Little-neck clams, or oysters, served first; soup follows, served with bread; fish, with Irish potatoes; a small entreé, such as chicken patties or mushroom patties; chicken cutlets, with which serve bread. Then comes the main dinner, which may be roast turkey, lamb, beef, or any preferred meat; with this one or two vegetables and a fruit sherbet, but no potatoes. The game course comes next, and is served with toasted wafers and cheese. A salad course can be served with game; follow with dessert. Coffee may be served at table or in the drawing room.

A COURSE LUNCHEON.

A fruit cocktail or oyster cocktail; grapefruit cocktail; broiled Spanish mackerel, with potato chips; hot rolls; broiled chicken, with peas; a salad course, with cheese and wafers; any dainty dessert, such as ice cream or charlotte; cake; coffee.

CORRECT WINES.

With Soups.—Madeira, port, or sherry.
With Fish and Oysters.—German champagne or white wine.
With Entreés.—Rhine wine.
With Roast.—Burgundy.
With Dessert.—French champagne, tokay, or muscat.

APPROPRIATE SAUCES FOR MEATS.

Veal.—Spinach and currant jelly.

Roast Beef.—Tomato catchup, horse-radish, or pickle.

Roast Lamb.—Mint sauce.

Roast Pork.—Apple sauce.

Boiled Mutton.—Caper sauce.

Roast Turkey.—Cranberry or celery sauce.

Roast Chicken.—Red currant jelly.

Roast Goose.—Apple sauce.

Venison.—Cranberry sauce and tart jelly.

Broiled Steak.—Mushrooms or onion sauce.

Baked Fish.—Cream sauce or drawn butter, hard-boiled eggs, and lemon.

TO CLEAN CARPETS.

Two cakes of Ivory soap, ten cents' worth of borax, five cents' worth of household ammonia. Shave soap in a large dishpan of water; add borax, and immediately before using put in ammonia. Wipe quickly with cloth, and rinse. This will make two bucketfuls. Wash with one and rinse with the other. Work quickly.

FURNITURE POLISH.

Two tablespoonfuls of turpentine, two tablespoonfuls of whisky, and two tablespoonfuls of sweet oil. Shake well, and keep tightly corked.

TO DRIVE OUT FLIES.

Saturate cloths with oil of sassafras, and lay in windows.

TO KEEP SILVER.

When silver is not in constant use a piece of camphor will keep it from tarnishing.

DULL FURNITURE POLISH.

Two ounces of paraffin oil and one ounce of benzine. Shake well, and do not use in room with fire.

TO CLEAN BRASS THAT IS BADLY TARNISHED.

Rub with salt and vinegar, or, better, lemon juice and prepared chalk. Wipe dry and polish with Solarine.

TO DESTROY THE ODOR OF ONIONS ON THE BREATH.

Eat a slice of lemon, including the skin, with salt or sugar.

TO CLEAN SILK.

Pare and slice thin three Irish potatoes; pour on them half a pint of water and half a pint of alcohol. Sponge the silk with it (on the right side), and when half dry iron on the wrong side.

TO RENEW BLACK GOODS.

To a bucket of cold water add a piece of gum logwood about the size of a hickory nut, and a teaspoonful of carbonate of soda. When dissolved, put in the goods and let stand a few hours; then rinse in clear water and iron on the wrong side before perfectly dry.

ERASIVE SOAP.

Two ounces of aqua ammonia, one ounce of white shaving soap, one teaspoonful of saltpeter, one quart of soft water. This recipe is worth ten dollars annually to any family that will try it. The cost is trifling.

GOOD HARD SOAP.

Pour twelve quarts of soft boiling water upon five pounds of unslaked lime; then dissolve five pounds of washing soda in twelve quarts of boiling water. Mix the above together, and let it stand from twelve to twenty-four hours for chemical action. Now pour off all the clear liquid, being careful not to disturb the sediment. Add to this three and a half pounds of clear grease and three or four pounds of resin. Boil this compound one hour, and pour off to cool; then cut into bars.

SOFT SOAP.

To one pound of concentrated lye add three gallons of soft water. Let it stand ten or twelve hours; then boil a few minutes. Add three pounds of clear grease. Boil until the mass is transparent and all the grease has disappeared. Now add twelve gallons of soft water; boil a few minutes, and the soap will be ready for use. When cold it should be a perfect jelly. If too thick, add water until of the consistency desired.

TO KEEP A FIRE.

If you are leaving your house for a few hours, and want the fire to keep, put two or three pieces of coal on and then a handful of table salt over them. This will keep the fire for four or five hours.

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